

O'Davey Stout - 4.3%

Irish Stout

Author: Dave Carpenter

Type: All Grain

IBU : 44 (Tinseth)
 BU/GU : 0.98
 Colour : 89 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.043
 Total Gravity : 1.045
 Final Gravity : 1.012

Fermentables (1.19 kg)

784 g - Pale Ale Malt 5.5 EBC (65.9%)
 ^ The Malt Miller (UK) MAL-00-042
 261 g - Flaked Barley 3 EBC (21.9%)
 ^ The Malt Miller (UK) MAL-03-005
 145 g - Steep - Roasted Barley 1300 EBC (12.2%)
 ^ The Malt Miller (UK) MAL-02-007
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (16.1 g)

60 min - 16.1 g - Willamette (T90) - 5.3% (44...
 ^ The Malt Miller (UK) HOP-05-015

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.15 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.9 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.91 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

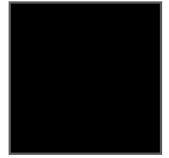
Yeast

0.5 pkg - Lallemend (LalBrew) Nottingham Yeast
 ^ The Malt Miller (UK) YEA-02-023

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.14 L
 Sparge Water : 5.74 L
 Boil Time : 60 min
 Total Water : 8.88 L



89 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
 Ca 44 Mg 12 Na 50 Cl 75 SO 101

SO/Cl ratio: 1.3
 Mash pH: 5.36
 Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 4.4 %, IBU = 43, EBC = ?, OG = 1.045, FG = 1.011.
<https://beerandbrewing.com/easy-irish-stout/>
 Steep the roasted barley.