

Hook Norton Brewery - Double Stout (clone) - 5.8%

Export-Style Stout

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Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.51
 Colour : 87 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.055
 Final Gravity : 1.011

Fermentables (4.53 kg)

1.4 kg - Maris Otter Pale Ale Malt 5.9 EBC (3...
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The Malt Miller (UK) MAL-00-036
 1.4 kg - Mild Ale Malt 7 EBC (30.9%)
 ^ The Malt Miller (UK) MAL-00-012
 910 g - Brown Malt 150 EBC (20.1%)
 ^ The Malt Miller (UK) MAL-02-020
 450 g - Invert Sugar No. 1 0 EBC (9.9%)
 370 g - Black Malt 1340 EBC (8.2%)
 ^ The Malt Miller (UK) MAL-02-008

Hops (47 g)

75 min - 21 g - Challenger (T90) - 7.2% (22 IBU)
 ^ The Malt Miller (UK) HOP-04-000
 15 min - 9 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001
 15 min - 9 g - Fuggles - 4.5% (3 IBU)
 ^ The Malt Miller (UK) HOP-04-002

Dry Hops

6 days - 8 g - East Kent Goldings (T90) - 5%

Yeast

1 pkg - Wyeast Labs London Ale III 1318

Default

Batch Size : 19 L
 Boil Size : 25.33 L
 Post-Boil Vol : 20.83 L

Mash Water : 15.74 L
 Sparge Water : 12.49 L
 Boil Time : 90 min
 Total Water : 28.23 L

Brewhouse Efficiency: 72%
 Mash Efficiency: 75.8%

Mash Profile

01 One Step Mash (120 min)
 69 °C - 120 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary
 20 °C - 45 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

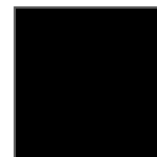
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



87 EBC

Recipe Notes

Target: ABV = 4.9 %, IBU = 30, EBC = 84.7, OG = 1.051, FG = 1.013.
<https://byo.com/recipe/hook-norton-brewerys-double-stout-clone/>
 Mash thickness of 1.15 qt./lb.