

Barclay Perkins - Best Stout (1922) - 5%

Sweet Stout

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Type: All Grain

IBU : 74 (Tinseth)
Colour : 63 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
Original Gravity : 1.053
Final Gravity : 1.015

Fermentables (1.35 kg)

974 g - Mild Ale Malt 7 EBC (72%)
^ The Malt Miller (UK) MAL-00-012
108 g - Amber Malt 100 EBC (8%)
^ The Malt Miller (UK) MAL-02-006
108 g - Brown Malt 150 EBC (8%)
^ The Malt Miller (UK) MAL-02-020
108 g - Crystal Malt 130 EBC (8%)
^ The Malt Miller (UK) MAL-01-029
54 g - Roasted Barley 1300 EBC (4%)
^ The Malt Miller (UK) MAL-02-007

Hops (28 g)

120 min - 9 g - Cluster - 7% (35 IBU)
60 min - 9 g - Fuggles - 4.5% (21 IBU)
^ The Malt Miller (UK) HOP-04-002
30 min - 10 g - Fuggles - 4.5% (18 IBU)
^ The Malt Miller (UK) HOP-04-002

Yeast

0.5 pkg - Wyeast Labs Whitbread Ale 1099

01 Brouwpunt 5L (120min) (rev 4)

Batch Size : 5.6 L
Boil Size : 9.56 L
Post-Boil Vol : 5.96 L

Mash Water : 4.06 L
Sparge Water : 6.92 L
Boil Time : 120 min
Total Water : 10.98 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%



63 EBC

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

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 = 5.03 %, IBU = 74, EBC = 53.2, OG = 1.055, FG = 1.017.
<http://barclayperkins.blogspot.com/2021/01/lets-brew-1922-barclay-perkins-bs.html>