

Guinness (clone) - 3.9%

Classic Irish-Style Dry Stout

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Type: All Grain

IBU : 31 (Tinseth)
 BU/GU : 0.76
 Colour : 81 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041
 Original Gravity : 1.041
 Final Gravity : 1.011

Fermentables (1.08 kg)

730 g - Irish Ale Malt 3.9 EBC (67.6%)
 200 g - Flaked Barley 3 EBC (18.5%)
 ^ The Malt Miller (UK) MAL-03-005
 125 g - Roasted Barley 1300 EBC (11.6%)
 ^ The Malt Miller (UK) MAL-02-007
 25 g - Crystal 100 100 EBC (2.3%)

Hops (15.6 g)

Hop Stand

30 min hopstand @ 100 °C
 30 min 100 °C - 15.6 g - East Kent Goldings - ...

Miscellaneous

Mash - 0.5 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.93 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.5 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.72 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.72 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

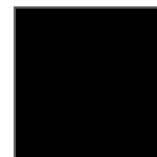
Yeast

0.3 pkg - CML Helles

01 Brouwpunt 5L (no boil) (rev 4)

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

Mash Water : 3.24 L
 Sparge Water : 3.88 L
 Boil Time : 0 min
 Total Water : 7.12 L



81 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature
 75 °C - 10 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 44 Mg 12 Na 50 Cl 75 SO 100

SO/Cl ratio: 1.3
 Mash pH: 5.38
 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: IBU = 30, OG = 1.040.