

Guinness - Guinness Draught (clone) v2 - 4.2%

Irish Stout

Author: Gravey's Brewery

Type: All Grain

IBU : 42 (Tinseth)
 BU/GU : 0.97
 Colour : 72 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.043
 Final Gravity : 1.011

Fermentables (1.08 kg)

710 g - Maris Otter 5.5 EBC (66.1%)
 ^ The Malt Miller (UK) MAL-00-038
 260 g - Flaked Barley 3 EBC (24.2%)
 ^ The Malt Miller (UK) MAL-03-005
 105 g - Roasted Barley 1300 EBC (9.8%)
 ^ The Malt Miller (UK) MAL-02-007

Hops (21.5 g)

60 min - 11 g - East Kent Goldings (EKG) - 5%...
 ^ The Malt Miller (UK) HOP-04-001
 15 min - 10.5 g - East Kent Goldings (EKG) - ...
 ^ The Malt Miller (UK) HOP-04-001

Miscellaneous

Mash - 1.23 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 60 min - Boil - 0.15 g - Lipohop K
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 Bottling - 15 items - 33 cl Steinie bottle (s...
 ^ Brouwstore (NL) 017.500.0

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 : 3.22 L
 Sparge Water : 5.69 L
 Boil Time : 60 min
 Total Water : 8.91 L



72 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

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 57 Mg 20 Na 67 Cl 100 SO 88

SO/Cl ratio: 0.9
 Mash pH: 5.43

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 = 4.2 %. IBU = 45
 Original recipe by Gareth Ravey
 Incomplete hop bill, spread the amounts
 Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).