

100 EBC

Simple Stout (2022) - 5.3%

American Stout

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Type: All Grain

IBU : 35 (Tinseth)
BU/GU : 0.64
Colour : 100 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
Original Gravity : 1.052
Total Gravity : 1.054
Final Gravity : 1.014

Fermentables (1.42 kg)

1.125 kg - Pale Ale Malt 6 EBC (79.3%) ^ The Malt Miller (UK) MAL-00-010

140 g - 30 min - Steep - Roasted Barley 1300...
^ The Malt Miller (UK) MAL-02-007

112 g - Flaked Barley 3 EBC (7.9%)

^ The Malt Miller (UK) MAL-03-005

42 g - 30 min - Steep - Chocolate Malt 950 EB...

^ The Malt Miller (UK) MAL-02-004

31 g - Bottling - Sugar, Table (Sucrose) 2 EBC

^ Albert Heijn (NL)

Hops (18 g)

15 min - 18 g - Bullion - 8% (35 IBU)

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 2.25 g - Calcium Chloride (CaCl2) 33 %...

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.64 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 0.92 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7

Mash - 0.92 g - Gypsum (CaSO4) ^ The Malt Miller (UK) CHE-03-004

Mash - 0.9 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - CML Kentucky

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

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

Mash Water : 3.71 L
Sparge Water : 5.36 L
Boil Time : 60 min
Total Water : 9.07 L

Brewhouse Efficiency: 71.8% Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)

71 °C - Strike Temp

65 °C - 90 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning

18 $^{\circ}\text{C}$ - 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 58 Mg 12 Na 50 Cl 100 SO 100

SO/Cl ratio: 1 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: