

Blackcurrant & Liquorice Stout - 4.6%

Irish Stout

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Type: All Grain

IBU : 53 (Tinseth)
 Colour : 86 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.047
 Final Gravity : 1.012

Fermentables (1.19 kg)

733 g - Pale Ale Malt 5.5 EBC (61.5%)
 ^ The Malt Miller (UK) MAL-00-042
 244 g - Flaked Barley 3 EBC (20.5%)
 ^ The Malt Miller (UK) MAL-03-005
 129 g - Carafa Special Type 3 1400 EBC (10.8%)
 ^ The Malt Miller (UK) MAL-01-009
 85 g - Torrified Wheat 3.9 EBC (7.1%)
 ^ The Malt Miller (UK) MAL-03-006

Hops (23.2 g)

60 min - 13.5 g - Bramling Cross - 7% (48 IBU)
 ^ The Malt Miller (UK) HOP-04-004

Hop Stand

20 min hopstand @ 80 °C
 20 min - 9.7 g - Bramling Cross - 7% (5 IBU)

Miscellaneous

Flameout - 110.539 g - Blackcurrant
 ^ Morrisons (UK)
 Flameout - 53.565 g - Soft Liquorice
 ^ Klene

Yeast

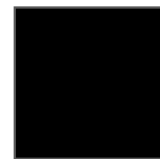
0.2 pkg - Lallemant (LalBrew) Nottingham Yeast
 ^ The Malt Miller (UK) YEA-02-023

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

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

Mash Water : 3.32 L
 Sparge Water : 5.62 L
 Boil Time : 60 min
 Total Water : 8.94 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



86 EBC

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature
 78 °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 - Conditioning
 18 °C - 100 days - Maturing

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 = 4.7 %, IBU = , EBC = , OG = 1.048, FG = 1.012.