

## Birthday Stout Kit - 5.8%

### Sweet Stout

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 60 (Tinseth)  
 BU/GU : 1.01  
 Colour : 105 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043  
 Original Gravity : 1.059  
 Final Gravity : 1.015

### Fermentables (1.72 kg)

995 g - Pilsner 3.5 EBC (58%)  
 ^ The Malt Miller (UK) MAL-00-074  
 248 g - Vienna Malt 7.8 EBC (14.5%)  
 149 g - 30 min - Steep - Roasted Barley 1300...  
 ^ The Malt Miller (UK) MAL-02-007  
 125 g - 30 min - Steep - Brown Malt 150 EBC (...  
 ^ The Malt Miller (UK) MAL-02-020  
 125 g - Flaked Barley 3 EBC (7.3%)  
 ^ The Malt Miller (UK) MAL-03-005  
 43 g - 30 min - Steep - Pale Chocolate Malt 5...  
 ^ The Malt Miller (UK) MAL-02-011  
 30 g - Carabohemian 200 EBC (1.8%)

### Hops (10.6 g)

30 min - 10.6 g - Columbus (T90) - 15.5% (60...  
 ^ The Malt Miller (UK) HOP-05-009

### Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.28 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.65 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.93 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.94 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

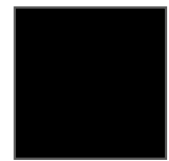
### Yeast

0.5 pkg - Lallemant (LalBrew) Verdant IPA  
 ^ The Malt Miller (UK) YEA-02-051

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

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

Mash Water : 4.19 L  
 Sparge Water : 5.03 L  
 Boil Time : 60 min  
 Total Water : 9.22 L



105 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

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

### 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 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:

### Recipe Notes

Target: ABV = 5.8 %, OG = 1.059.  
 Pitch 5 grams of yeast.