

## Blackbird Stout v2 - 5.4%

### Sweet Stout

Author: Alcoholx@homebrewinguk.com

Type: All Grain

IBU : 35 (Tinseth)  
 Colour : 70 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041  
 Original Gravity : 1.057  
 Final Gravity : 1.016

### Fermentables (1.43 kg)

854 g - Pale Ale Malt 2-Row 6.9 EBC (59.8%)  
 241 g - Flaked Barley 3 EBC (16.9%)  
 ^ The Malt Miller (UK) MAL-03-005  
 160 g - Flaked Oats Including Husk 2 EBC (11.2%)  
 ^ The Malt Miller (UK) MAL-03-007  
 80 g - Roasted Barley 1300 EBC (5.6%)  
 ^ The Malt Miller (UK) MAL-02-007  
 67 g - 10 min - Boil - Milk Sugar (Lactose) 0...  
 27 g - Chocolate Malt 950 EBC (1.9%)  
 ^ The Malt Miller (UK) MAL-02-004

### Hops (12.5 g)

60 min - 9.8 g - Cluster - 7% (33 IBU)  
 5 min - 2.7 g - Cluster - 7% (2 IBU)

### Miscellaneous

10 min - Boil - 0.061 g - Lallemand Servomyces  
 ^ Lot # 154001112904ABV  
 ^ Brouwstore (NL) 050.620.4

### Yeast

0.3 pkg - Lallemand (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 : 3.36 L  
 Sparge Water : 5.6 L  
 Boil Time : 60 min  
 Total Water : 8.96 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%



70 EBC

### Mash Profile

01 One Step Mash (60 min)  
 73.3 °C - Strike Temp  
 67 °C - 60 min - Temperature  
 76 °C - 15 min - Sparge

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### 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 = 5.62%, IBU = 31.2, EBC = 61.09, OG = 1.059, FG = 1.016.

Don't try this, very very sweet.