

## American Stout v2 - 6.4%

### American Stout

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Type: All Grain

IBU : 48 (Tinseth)  
 Colour : 96 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042  
 Original Gravity : 1.058  
 Total Gravity : 1.060  
 Final Gravity : 1.011

### Fermentables (1.55 kg)

782 g - Finest Pale Maris Otter 5 EBC (50.5%)  
 ^ The Malt Miller (UK) MAL-00-072  
 516 g - Munich Malt 24 EBC (33.3%)  
 ^ The Malt Miller (UK) MAL-00-027  
 125 g - Crystal Malt 150 EBC (8.1%)  
 ^ The Malt Miller (UK) MAL-01-008  
 125 g - Midnight Wheat Malt 1465 EBC (8.1%)  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (20.5 g)

75 min - 6.2 g - Chinook (T90) - 11.3% (35 IBU)  
 ^ The Malt Miller (UK) HOP-05-000  
 65 min - 2.3 g - Amarillo (T90) - 8.4% (9 IBU)  
 ^ The Malt Miller (UK) HOP-05-007

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 12 g - Amarillo (T90) - 8.4% (4 IBU)

### Miscellaneous

Mash - 0.37 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.5 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.55 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Sparge - 0.94 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

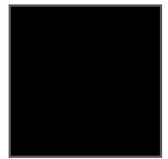
### Yeast

0.5 pkg - White Labs California Ale WLP001

### 01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.21 L  
 Post-Boil Vol : 5.96 L

Mash Water : 4.64 L  
 Sparge Water : 5.18 L  
 Boil Time : 75 min  
 Total Water : 9.82 L



96 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

Ale  
 20 °C - 14 days - Primary

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...  
 Ca 58 Mg 15 Na 68 Cl 100 SO 100

SO/Cl ratio: 1  
 Mash pH: 5.39  
 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 = 5.4 %, IBU = 44, EBC = 78.4, OG = 1.060, FG = 1.018.  
<https://brewgr.com/recipe/18477/american-stout-recipe>

The 65 minutes hop addition looks suspicious .... why at this moment ? Maybe the intention was a 10

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## Recipe Notes

minutes aroma addition with more grams.