

Lindsey Brewery - Blackberry stout - 7.2%

Fruit Beer

Author: Lindsey Brewery

Type: All Grain

IBU : 33 (Tinseth)
 BU/GU : 0.47
 Colour : 98 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.055
 Original Gravity : 1.071
 Final Gravity : 1.016

Fermentables (1.8 kg)

1.35 kg - Pale Ale Malt 6 EBC (75.2%)
 ^ The Malt Miller (UK) MAL-00-010
 238 g - Crystal Medium 175 EBC (13.3%)
 ^ The malt Miller (UK) MAL-01-035
 59 g - Chocolate Malt 950 EBC (3.3%)
 ^ The Malt Miller (UK) MAL-02-004
 59 g - Roasted Barley 1300 EBC (3.3%)
 ^ The Malt Miller (UK) MAL-02-007
 59 g - TMM Rolled Wheat Flakes 3 EBC (3.3%)
 ^ The Malt Miller (UK) MAL-03-013
 30 g - Black Malt 1340 EBC (1.7%)
 ^ The Malt Miller (UK) MAL-

Hops (22.6 g)

60 min - 11.3 g - Fuggle (Whole) - 5% (22 IBU)
 ^ Worcester Hop Shop (UK)
 15 min - 11.3 g - Fuggle (Whole) - 5% (11 IBU)
 ^ Worcester Hop Shop (UK)

Miscellaneous

60 min - Boil - 0.18 g - Lipohop K
 ^ Lot # LPK110
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 1.1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 Secondary - 350 g - Blackberry Puree

Yeast

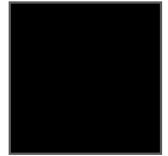
0.5 pkg - Imperial Yeast Triple Double B48

01 Brouwpunt 5L (60min) (rev 3)

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

Mash Water : 5.39 L
 Sparge Water : 4 L
 Boil Time : 60 min
 Top-Up Water : 0.21 L
 Total Water : 9.6 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



98 EBC

Mash Profile

High fermentability
 71.6 °C - Strike Temp
 65.6 °C - 60 min - Temperature

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

Based on "The bearded lady" from lovebeerlovefood.com
 (<http://lovebeerlovefood.com/the-bearded-lady-award-winning-blackberry-stout-recipe/>).
 When racking to secondary:
 - Dunk the blackberry can in sanitizer.
 - Use a funnel to add the blackberry puree directly into the secondary vessel.