

Orange Ginger Stout - 5.4%

Irish Extra Stout

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Type: All Grain

IBU : 33 (Tinseth)
 BU/GU : 0.66
 Colour : 74 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.044
 Total Gravity : 1.049
 Final Gravity : 1.008

Fermentables (1.15 kg)

655 g - Extra Pale Maris Otter 3.1 EBC (56.9%)
 ^ The Malt Miller (UK) MAL-00-040
 201 g - Flaked Barley 3 EBC (17.5%)
 ^ The Malt Miller (UK) MAL-03-005
 101 g - Primary - Marmalade 6 EBC (8.8%)
 ^ Asda (GB)
 94 g - Roasted Barley 1300 EBC (8.2%)
 ^ The Malt Miller (UK) MAL-02-007
 76 g - 10 min - Boil - Cane (Beet) Sugar 0 EB...
 24 g - Chocolate Malt 950 EBC (2.1%)
 ^ The Malt Miller (UK) MAL-02-004
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (26.7 g)

60 min - 12 g - Fuggles - 4.5% (29 IBU)
 ^ The Malt Miller (UK) HOP-04-002

Hop Stand

10 min hopstand @ 80 °C
 10 min - 8 g - Fuggles - 4.5% (2 IBU)
 10 min - 6.7 g - First Gold (T90) - 7.5% (2 IBU)

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.16 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.62 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.9 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.9 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 12 min - Boil - 100 g - Ginger Root

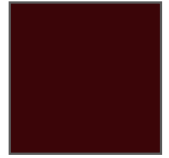
Yeast

0.5 pkg - Lallemend (LalBrew) Voss Kveik
 ^ The Malt Miller (UK) YEA-02-048

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

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

Mash Water : 2.92 L
 Sparge Water : 5.9 L
 Boil Time : 60 min
 Total Water : 8.82 L



74 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 75.5 °C - Strike Temp
 69 °C - 60 min - Temperature
 76 °C - 15 min - Mash out

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 44 Mg 12 Na 50 Cl 75 SO 101

SO/Cl ratio: 1.3

Mash pH: 5.57

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:

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Recipe Notes

Target: ABV = 5.09 %. IBU = 32.7, EBC = 66.93, OG = 1.049, FG = 1.010, Mash pH = 5.55.