

134 EBC

Girl Scout Stout - 7.9%

Sweet Stout or Cream Stout Author: Mikael Quick

Adenoi . Hizkaer garek

Type: All Grain

Pre-Boil Gravity : 1.058
Original Gravity : 1.084
Final Gravity : 1.024

Fermentables (2.06 kg)

1.215 kg - Pale Ale Malt 4.9 EBC (59%) 170 g - Roasted Barley 1180 EBC (8.3%) 169 g - Milk Sugar (Lactose) 0 EBC (8.2%) ^ 15 min before end

121 g - Caramel Munich I 90 EBC (5.9%) 121 g - Caramel/Crystal Malt 128 EBC (5.9%) 121 g - Chocolate Malt 985 EBC (5.9%) 72 g - Barley, Flaked 3.3 EBC (3.5%) 72 g - Oats, Flaked 2.8 EBC (3.5%)

Hops (8.5 g)

60 min - 1.7 g - Magnum - 12% (8 IBU)

10 min - 6.8 g - East Kent Goldings (EKG) - 5...

Miscellaneous

Mash - 0.69 g - Baking Soda (NaHCO3)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 2.41 g - Calcium Chloride (CaCl2) 33 %...

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.68 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 0.98 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7

Mash - 0.99 g - Gypsum (CaSO4)

^ The Malt Miller (UK) CHE-03-004

Secondary - 14.609 ml - Peanut butter essence

Yeast

0.5 pkg - White Labs California Ale WLP001

Starter: 1 L (99 g DME)

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

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

Mash Water : 5.68 L
Sparge Water : 4.02 L
Boil Time : 60 min
Total Water : 9.7 L

Brewhouse Efficiency: 71.8% Mash Efficiency: 73.3%

Mash Profile

Max fermentability with highest yield

68.7 °C - Strike Temp

63 °C - 30 min - Temperature 70 °C - 30 min - Temperature

Fermentation Profile

Ale

20 °C - 14 days - Primary

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: 5.34 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

Mash 90 min. Boil 90 min.