

(2024.Q1.2) Mirthful Midnight Stout



Irish Stout

Recipe by **Michael Nielsen**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
23 L	2 L	90 mins	75%	19.90 L	15.51 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.046	1.011	44.6	63.9	4.58%	

Mash and Sparge volumes calculated using the "Grainfather-G40" profile.

Fermentables

	Amount	Usage	PPG	EBC
Golden Promise Supplier: Thomas Fawcett & Sons	3.00 kg (58%)	Mash	37.7	7.5
Barley, Flaked Supplier: Thomas Fawcett & Sons	1.40 kg (27%)	Mash	35.0	3.4
Roasted Barley Supplier: Thomas Fawcett & Sons	0.60 kg (12%)	Mash	34.0	1,100.0
Rice, Hulls Supplier: Briess	0.20 kg (4%)	Mash	0.0	0.0

Mash Steps

	Temp	Time
Mash In	66 °C	60 min
Mash Out	76 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
East Kent Goldings (IBU: 44.6)	79.00 g (100%)	Pellet	Boil	60 min	5

Yeast

	Amount	Attenuation
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Yeast

SafAle English Ale
Product Code: S-04

Amount	Attenuation
1 packets	73 %

Extras

Protafloc

Amount	Usage	Time
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0.5 each	Mash	0 min
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Fermax Yeast Nutrient

4 g	Mash	0 min
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Fermentation Steps

Fermentation 1

Temp	Time
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18 °C	10 days
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Notes