

(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 (SRM) | ABV | |
| 1.046 | 1.011 | 44.6 | 32.5 | 4.58% | |

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

Fermentables

| | Amount | Usage | PPG | SRM |
|---|---------------|-------------|------|-------|
| Golden Promise Supplier: Thomas Fawcett & Sons | 3.00 kg (58%) | Mash | 37.7 | 3.8 |
| Barley, Flaked Supplier: Thomas Fawcett & Sons | 1.40 kg (27%) | Mash | 35.0 | 1.7 |
| Roasted Barley Supplier: Thomas Fawcett & Sons | 0.60 kg (12%) | Mash | 34.0 | 558.4 |
| 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 |
|--|--------|-------------|
|--|--------|-------------|

Yeast

SafAle English Ale
Product Code: S-04

| Amount | Attenuation |
|-----------|-------------|
| 1 packets | 73 % |

Extras

Protafloc

| Amount | Usage | Time |
|--------|-------|------|
|--------|-------|------|

| | | |
|----------|------|-------|
| 0.5 each | Mash | 0 min |
|----------|------|-------|

Fermax Yeast Nutrient

| | | |
|-----|------|-------|
| 4 g | Mash | 0 min |
|-----|------|-------|

Fermentation Steps

Fermentation 1

| Temp | Time |
|------|------|
|------|------|

| | |
|-------|---------|
| 18 °C | 10 days |
|-------|---------|

Notes