



STOUTS, CLONE RECIPES



@hoppydaysbrewingsupplies

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BREW # _____

DATE BREWED _____

DATE PACKAGED _____

DRY IRISH STOUT

ALL GRAIN RECIPE KIT - 23L Batch



4.4% ABV - 36 IBU (BR 0.85#)

Our take on a classic Dublin stout fresh from St James's Gate. Full bodied with a clean roasty profile of chocolate and coffee. Smooth and satisfyingly dry, the perfect winter warmer...



INGREDIENTS

Maris Otter - 3.8kg
Roasted Barley - 380g
Flaked Barley - 380g

HOPS

East Kent Goldings - 50g
Challenger - 50g


YEAST**

SafAle S-04 Yeast 11.5g

EXTRAS

Rice Hulls, Whirlfloc Tablet, Yeast Nutrient

HOPS 
MALT 

WATER PROFILE 
BLACK BALANCED
Ca² 50, Cl 60, SO₄² 70, HCO 60
Target Mash pH: 5.5

WATER ADDITIONS (RO Water)
Calcium Sulphate: 2.4g
Magnesium Sulphate: 2g
Calcium Chloride: 3.4g
Bicarb Soda: 2.4g

WATER ADDITIONS (Brisbane Tap)
Calcium Sulphate: 2.4g
Potassium Metabisulphite: 1/4 teaspoon

** Default Kit ingredients; other yeast options available.
Rice Hulls, Whirlfloc and Nutrient sold separately.

BREW DAY NUMBERS



^BATCH SIZE	23L	
TOTAL WATER	31.5L	
MASH WATER	16L	
SPARGE WATER	15.5L	
MASH TEMP	65°C	RECORDED
MASH TIME	60 min	NUMBERS
^BOIL VOLUME	28L	_____
BOIL TIME	60m	_____
^PRE-BOIL GRAVITY	1.038	_____
ORIGINAL GRAVITY	1.043	_____
MASH EFFICIENCY	75%	_____

BOIL ADDITIONS (60min boil)

↓	60 min	50g EAST KENT GOLDINGS	
	5 min	20g CHALLENGER	
		Whirlfloc Tablet, 1 tsp Yeast Nutrient	
	0 min	Turn off heat	

CHILL to 18°C TRANSFER TO FERMENTER

FERMENT 18°C until complete

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.



BREWER'S NOTES *eg. check SG, Final Gravity, ABV...*