



STOUTS, STRONG ALES



@hoppy.days.brewing



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BREW # _____

DATE BREWED _____

DATE PACKAGED _____

BIG BOY STOUT

ALL GRAIN RECIPE KIT - 23L Batch

7% ABV - 72 IBU (BR 1#)

Hey there Big Boy. Pouring a deep, irresistible black with a creamy tan head, this Foreign Extra Stout gives rich aromas of dark choc, freshly pulled espresso and molasses, with layers of roasted malt, burnt toffee and bittersweet cocoa keeping the conversation going.



INGREDIENTS

- Veloria Malt - 5.7kg
- Munich II - 1kg
- Roasted Barley - 450g
- Chocolate - 400g
- Brown - 250g
- Shepherds Delight - 250g

HOPS

- Magnum - 50g
- Challenger - 50g

YEAST**

- LalBrew Nottingham Ale Yeast 11g (2 packs recommended)

EXTRAS

- Whirlfloc Tablet, Yeast Nutrient

HOPS

MALT

WATER PROFILE

BLACK (BALANCED)
Ca² 50, Cl 60, SO₄² 70, HCO 75
Target Mash pH: 5.4

WATER ADDITIONS (RO Water)

Calcium Sulphate: 2.7g
Magnesium Sulphate: 2.6g
Calcium Chloride: 4.3g
Bicarb Soda: 3.0g

WATER ADDITIONS (Brisbane Tap)

Magnesium Sulphate: 2.6g
Calcium Chloride: 1.2g
Potassium Metabisulphite: 1/4 teaspoon

* Default Kit ingredients; other options available. Whirlfloc and Nutrient sold separately..

BREW DAY NUMBERS



- ^ BATCH SIZE 23L
- TOTAL WATER 36L
- MASH WATER 25L
- SPARGE WATER 11L
- MASH TEMP 64°C
- MASH TIME 70 min
- ^ BOIL VOLUME 29.5L _____
- BOIL TIME 70m _____
- ^ PRE-BOIL GRAVITY 1.059 _____
- ORIGINAL GRAVITY 1.067 _____
- MASH EFFICIENCY 68% _____

^ 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.

BOIL ADDITIONS (70min boil)

FIRST WORT HOP 40g MAGNUM 

(Add during sparge)



CHILL to 18°C

50g CHALLENGER

Whirlfloc Tablet, 1 tsp Yeast Nutrient

Turn off heat

TRANSFER TO FERMENTER

FERMENT 18°C until complete*

*Fit a blow-off tube or use FOAM SLAYER to tame an aggressive ferment - this brew can make a mess!



BREWER'S NOTES

eg. check SG, Final Gravity, ABV...

