Dry Irish Stout #1 - Nov 2, 2025

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Dry Irish Stout (V1) - 3.9%

Classic Irish-Style Dry Stout
Brewer: Rob Hodgen
Author: Betton Brewhouse

Type: All Grain

IBU	: 35 (Tinseth)
BU/GU	: 0.76
Color	: 43 SRM
Carbonation	: 2.4 CO2-vol
Pre-Boil Gravity	: 1.044
Original Gravity	: 1.046
Final Gravity	: 1.011

Fermentables (20 lb 12 oz)
12 lb - Pale Malt, Maris Otter 2.8 °L (57.8%)
3 lb - Barley, Flaked 1.8 °L (14.5%)
3 lb - Roasted Barley 300 °L (14.5%)
2 lb - Chocolate 350 °L (9.6%)
12 oz - Carahell 10.2 °L (3.6%)

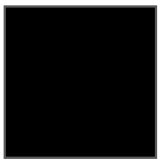
Hops (4 oz)
60 min - 2 oz - East Kent Goldings (EKG) - 4.3% (14 IBU)
60 min - 1 oz - Magnum - 11.9% (19 IBU)
5 min - 1 oz - Fuggle - 5.3% (2 IBU)

Miscellaneous
5 min - Boil - 1 items - Whirlfloc

Yeast
3 pkg - Fermentis SafAle English Ale S-04

Cells
8 million cells / ml

Home 14G SS Bretech
Batch Size	: 12 gal
Boil Size	: 13.57 gal
Post-Boil Vol	: 12.78 gal
Mash Water	: 6.71 gal
Sparge Water	: 8.3 gal
Boil Time	: 60 min
Total Water	: 15.02 gal


43 SRM

Brewhouse Efficiency: 73.4%
Mash Efficiency: 75%

Mash Profile
High fermentability plus mash out
149 °F - 60 min - Temperature
  Mash in with 6.71 gal @ 149 °F
167 °F - 10 min - Mash Out
  Heat mash to 167 °F

Fermentation Profile
SafAle S-04
67 °F - 4 days - Primary
69 °F - 2 days - Diacetyl Rest

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity: 1.042

Post-Boil Kettle Volume:

Original Gravity: 1.045

Fermenter Top-Up:

Fermenter Volume:

Final Gravity: 1.015

Bottling Volume:

Recipe Notes

North Florida Brewer’s League December 2025 competition entry.

Batch Log

November 2, 2025	Brew Date
November 2, 2025	Fermentation Start
November 2, 2025 11:04 AM	Status: Brewing
November 2, 2025 8:28 PM	Status: Fermenting
November 3, 2025 12:23 PM	Bubbles noticed in air lock

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November 6, 2025 8:52 AM	Gravity hasn’t been decreasing according to Tilt. Minimal bubbles in air lock… raised temp to 70F (heated) and shook the fermenter.
November 7, 2025 10:04 AM	Took a manual gravity reading from the sample port with the EasyDens and saw 1.017; fermentation is not as stuck as the tilt is leading us to believe.
November 12, 2025 7:01 PM	Status: Conditioning
November 12, 2025	Bottling Date
November 12, 2025 8:11 PM	Kegged with 2x5GAL Corny kegs easily filled. Tastes great with a dark creamy head.
November 12, 2025 8:12 PM	Status: Completed

Taste

4.2 / 5.0