

## Nauti Pint Irish Stout - 2023 - 4.5%

### Irish Stout

Author: NautiPint BrewMaster

Type: All Grain

IBU : 39 (Tinseth)  
BU/GU : 0.89  
Color : 35 SRM  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042  
Original Gravity : 1.044  
Final Gravity : 1.010

### Fermentables (40 lb)

25 lb - Finest Maris Otter® Ale Malt 3 °L (62...  
7 lb - Flaked Torrefied Barley 2.1 °L (17.5%)  
3 lb - Flaked Torrefied Oats 2.4 °L (7.5%)  
3 lb - Roast Barley 515.8 °L (7.5%)  
1 lb - Brown Malt 51.2 °L (2.5%)  
1 lb - Rice Hulls 0 °L (2.5%)

### Hops (5 oz)

60 min - 3 oz - Nugget - 13% (35 IBU)  
15 min - 2 oz - East Kent Goldings (EKG) - 5%...

### Miscellaneous

15 min - Boil - 4 items - Whirlfloc  
^ 1/2 tablet to 20-25 litres of wort  
15 min - Boil - 16.7 g - Yeast Nutrients  
^ 4 teaspoons

### Yeast

4 pkg - Mangrove Jack's New World Strong Ale M42

### Starter

Step 1: 2.3 L (7.97 oz DME / 9.74 oz LME)  
724 billion yeast cells  
8 million cells / ml

### Blichmann boilermaker 30

Batch Size : 24 gal  
Boil Size : 24.79 gal  
Post-Boil Vol : 24 gal

Mash Water : 17.62 gal  
Sparge Water : 12.92 gal  
Boil Time : 60 min  
Total Water : 30.54 gal

Mash Efficiency: 70%

### Mash Profile

High fermentability  
145 °F - 60 min - Temperature

### Fermentation Profile

Ale  
64.4 °F - 1 days - Primary  
66.2 °F - 3 days - Primary  
75.2 °F (5 day ramp) - 5 days - Primary  
37.4 °F (4 day ramp) - 2 days - Cold Crash  
68 °F - 14 days - Carbonation

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



35 SRM

### Recipe Notes

Attempting a Guinness Extra Dry Irish Stout.

Turned out excellent. Just like Guinness from a dry perspective but with a slight taste of coffee and chocolate. Nice and light with a great taste and a great finish!

Wanted to make it a little more creamy to the pallet. So we added some flaked oats.

More rice hulls  
Premix flakes and oats

Order

Grain  
Split into 2 bags equally

# Nauti Pint Irish Stout - 2023

## Recipe Notes

50lbs of Maris Otter  
14lbs of Flaked Torrefied Barley  
6lbs of Flaked Torrefied Oats  
6lbs of Roast Barley  
2lbs of brown malt  
2lbs of rice hulls

Hops  
8oz Nugget  
8oz EKG

Yeast  
8pkgs of MJ M42