

Irish Good Morning

Created Friday May 21st 2021



The Highland Collective

Method: **All Grain** Style: **Irish Stout** Boil Time: **60 min** Batch Size: **13 gallons** (fermentor volume)

Pre Boil Size: **14 gallons** Post Boil Size: **13 gallons** Pre Boil Gravity: **1.055** (recipe based estimate)

Post Boil Gravity: **1.060** (recipe based estimate) Efficiency: **85%** (brew house) Calories: **199 calories** (Per 12oz)

Carbs: **21.3 g** (Per 12oz)

| | | | | | | |
|--------------------------------|-----------------------------|-----------------------------|----------------------------|--------------------------|---------------------|---------------------|
| Original Gravity: 1.060 | Final Gravity: 1.016 | ABV (standard): 5.8% | IBU (tinseth): 15.1 | SRM (morey): 27.4 | Mash pH: n/a | Cost \$: n/a |
|--------------------------------|-----------------------------|-----------------------------|----------------------------|--------------------------|---------------------|---------------------|

Fermentables

| Amount | Fermentable | Cost | PPG | °L | Bill % |
|--------|------------------------------------|------|------|------|--------|
| 10 lb | US - Pale 2-Row | | 37 | 1.8 | 40% |
| 9 lb | United Kingdom - Maris Otter Pale | | 38 | 3.75 | 36% |
| 3 lb | United Kingdom - Pale Chocolate | | 33 | 207 | 12% |
| 3 lb | Crisp Malting - Crystal Dark - 77L | | 33.1 | 77 | 12% |

25 lbs / \$ 0.00

Hops

| Amount | Variety | Cost | Type | AA | Use | Time | IBU | Bill % |
|--------|--------------------|------|--------|-----|------|--------|-------|--------|
| 2 oz | East Kent Goldings | | Pellet | 5.4 | Boil | 60 min | 15.06 | 100% |

2 oz / \$ 0.00

Mash Guidelines

| Amount | Description | Type | Temp | Time |
|--------|-------------|------------|--------|--------|
| 8 gal | | Strike | 155 °F | 60 min |
| 10 gal | | Fly Sparge | 175 °F | -- |

Starting Mash Thickness: 1.25 qt/lb

Other Ingredients

| Amount | Name | Cost | Type | Use | Time |
|--------|----------------|------|-----------|------|---------|
| 4 tsp | Gypsum | | Water Agt | Mash | 0 min. |
| 946 ml | Coffee | | Flavor | Mash | 0 min. |
| 1 tsp | Yeast Nutrient | | Other | Boil | 15 min. |
| 2 tsp | Irish Moss | | Fining | Boil | 15 min. |

Yeast

Lallemand - LALBREW® WINDSOR BRITISH-STYLE BEER YEAST

Amount: 3 Each Cost: Attenuation (custom): 75% Flocculation: Low

Optimum Temp: 59 - 72 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (M cells / ml / ° P) 254 B cells required

Priming

CO₂ Level: 2.45 Volumes

Target Water Profile

Balanced Profile

| | | | | | |
|--------------------|--------------------|-------------------|-------------------|---------------------------------|---------------------------------|
| Ca ⁺² 0 | Mg ⁺² 0 | Na ⁺ 0 | Cl ⁻ 0 | SO ₄ ⁻² 0 | HCO ₃ ⁻ 0 |
|--------------------|--------------------|-------------------|-------------------|---------------------------------|---------------------------------|