

2410 - St Peter's Stout #2 - 16 Oct...



St Peter's Stout - 5.6%

Brewer: Mead House (St. Peter's kit)
Author: Mead House

Type: Extract

IBU : 0 (Tinseth)
BU/GU : 0
Colour : 230 EBC
Carbonation : 2.4 CO2-vol

Original Gravity : 1.056
Final Gravity : 1.013

Fermentables (3 kg)

3 kg - Primary - Dark Malt Extract 985 EBC (1...

Default

Batch Size : 20.5 L
Boil Size : 22.4 L
Post-Boil Vol : 22.4 L

Mash Water : 3.5 L
Sparge Water : 18 L
Boil Time : 0 min
Total Water : 21.5 L

Brewhouse Efficiency: 72%
Mash Efficiency: 75.5%

Mash Profile

High fermentability
65 °C - 0 min - Temperature

Fermentation Profile

Ale
19.5 °C - 16 days - Primary
19.5 °C - 14 days - Racked and Carbonated
12 °C - 35 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity: 1.000

Post-Boil Kettle Volume:

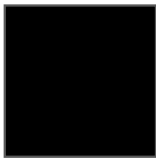
Original Gravity: 1.084

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



230 EBC

Batch Notes

Don't rush fermenting and conditioning.

Batch Log

16 October 2024	Brew Date
16 October 2024	Fermentation Start
19 October 2024 08:46	Status: Fermenting
1 November 2024	Bottling Date
1 November 2024 12:18	Status: Conditioning
24 December 2024 11:54	Status: Completed

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Batch Log

7 January 2025 18:49

Status: Archived

Taste

3.0 / 5.0: Much better when transferred from barrel to Oxobar keg and carbonated. Flavour and mouthfeel not bad