

# #101 RIGS

Imperial Stout (13 F)

**Type:** All Grain  
**Batch Size:** 22,00 l  
**Boil Size:** 25,81 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 23,92 l  
**Final Bottling Vol:** 20,00 l  
**Fermentation:** Ale, Single Stage

**Date:** 19 Jul 2016  
**Brewer:** Thomas Nørgaard  
**Asst Brewer:**  
**Equipment:** 50L gryde  
**Efficiency:** 83,00 %  
**Est Mash Efficiency:** 86,9 %  
**Taste Rating:** 30,0

**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	36,0 %
2,50 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	22,5 %
1,62 kg	Barley, Flaked (3,3 EBC)	Grain	3	14,6 %
1,30 kg	Ølandshvede (4,0 EBC)	Grain	4	11,7 %
0,60 kg	Special B Malt (354,6 EBC)	Grain	5	5,4 %
0,50 kg	Peat Smoked Malt (5,5 EBC)	Grain	6	4,5 %
0,25 kg	Carafa Special II (Weyermann) (817,5 EBC)	Grain	7	2,2 %
0,10 kg	Roasted Barley (591,0 EBC)	Grain	8	0,9 %
0,25 kg	Grenadine (0,0 EBC)	Sugar	9	2,2 %
21,00 g	Target [12,17 %] - Boil 60,0 min	Hop	10	15,2 IBUs
34,00 g	Target [12,17 %] - Boil 30,0 min	Hop	11	18,9 IBUs
150,00 g	BrewBody (Boil 30,0 mins)	Other	12	-
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	13	-
120,00 g	Hersbrucker [1,70 %] - Boil 10,0 min	Hop	14	4,4 IBUs
82,00 g	Prima Donna [5,00 %] - Boil 5,0 min	Hop	15	4,9 IBUs
1,0 pkg	British Ale Yeast (Mangrove Jack's #M07)	Yeast	16	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	17	-
44,00 g	Oak Chips, Hard Roast, US (Secondary 0,0 mins)	Flavor	18	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,121 SG  
**Est Final Gravity:** 1,024 SG  
**Estimated Alcohol by Vol:** 13,1 %  
**Bitterness:** 43,4 IBUs  
**Est Color:** 69,6 EBC

**Measured Original Gravity:** 1,111 SG  
**Measured Final Gravity:** 1,015 SG  
**Actual Alcohol by Vol:** 12,9 %  
**Calories:** 1102,4 kcal/l

## Mash Profile

**Mash Name:** Decoction Mash, Single  
**Sparge Water:** 12,65 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 11,12 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 25,04 l of water at 54,6 C	50,0 C	35 min
Saccharification	Decoct 9,00 l of mash and boil it	64,0 C	25 min
Mash Step	Heat to 69,0 C over 4 min	69,0 C	25 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

**Sparge:** Fly sparge with 12,65 l water at 75,6 C

**Mash Notes:** Used in some authentic German styles. Attempt to draw decoction from the thickest portion of the mash. Profiles vary. Some traditional German mashes use a long acid rest at 40 deg C. Also some sources recommend the decoction amount be given a 15 minute saccharification rest at 158 F (70 C) before boiling it.

## Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 12,54 PSI  
**Keg/Bottling Temperature:** 7,2 C  
**Fermentation:** Ale, Single Stage

**Volumes of CO2:** 2,3  
**Carbonation Used:** Keg with 12,54 PSI  
**Age for:** 30,00 days  
**Storage Temperature:** 18,3 C

## Notes

GRENADINE TILSAT.  
 PLUS 4 ØE

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