

#133 Bring on the night

Imperial Stout (13 F)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 22,83 l
Boil Time: 60 min
End of Boil Vol: 20,83 l
Final Bottling Vol: 18,80 l
Fermentation: Ale, Single Stage

Date: 07 Apr 2019
Brewer: Thomas Nørgaard
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 80,00 %
Est Mash Efficiency: 80,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
0,50 kg	Oat Hulls (0,0 EBC)	Adjunct	1	6,0 %
3,00 kg	DMG Pilsner (4,0 EBC)	Grain	2	35,9 %
2,50 kg	Munich II (Weyermann) (16,7 EBC)	Grain	3	29,9 %
1,00 kg	Barley, Flaked (3,3 EBC)	Grain	4	12,0 %
0,45 kg	Special B Malt (354,6 EBC)	Grain	5	5,4 %
0,30 kg	Peat Smoked Malt (5,5 EBC)	Grain	6	3,6 %
0,25 kg	Special Roast (98,5 EBC)	Grain	7	3,0 %
0,20 kg	CHÂTEAU CHOCOLAT (900,7 EBC)	Grain	8	2,4 %
0,10 kg	Black (Patent) Malt (985,0 EBC)	Grain	9	1,2 %
0,05 kg	Roasted Barley (591,0 EBC)	Grain	10	0,6 %
15,00 g	Chinook [13,00 %] - Boil 60,0 min	Hop	11	17,1 IBUs
25,00 g	Chinook [13,00 %] - Boil 30,0 min	Hop	12	22,0 IBUs
140,00 g	BrewBody (Boil 30,0 mins)	Other	13	-
35,00 g	Criollo Beans (Boil 15,0 mins)	Spice	14	-
50,00 g	Chinook [13,00 %] - Boil 5,0 min	Hop	15	11,4 IBUs
1,0 pkg	Newcastle Dark Ale Yeast (Mangrove Jack's...)	Yeast	16	-
100,00 g	Coconut chips (Roasted) (Secondary 10,0 mi...)	Flavor	17	-
50,00 g	Oak Chips (Secondary 7,0 days)	Flavor	18	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,091 SG
Est Final Gravity: 1,032 SG
Estimated Alcohol by Vol: 7,9 %
Bitterness: 50,5 IBUs
Est Color: 77,0 EBC

Measured Original Gravity: 1,084 SG
Measured Final Gravity: 1,031 SG
Actual Alcohol by Vol: 7,0 %
Calories: 833,6 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Full Body
Sparge Water: 9,42 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,41
Measured Mash PH: 5,20

Total Grain Weight: 8,35 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time

Protein Rest	Add 22,28 l of water at 54,0 C	50,0 C	30 min
Saccharification	Heat to 68,9 C over 15 min	68,9 C	30 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 9,42 l water at 75,6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

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: 90,00 days

Storage Temperature: 18,3 C

Notes

Baserer (Meget løsligt) på #76 Tropical depression

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