

# #140 Bring on the night II

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:** 27 Oct 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	36,1 %
2,50 kg	Munich II (Weyermann) (16,7 EBC)	Grain	3	30,0 %
0,98 kg	Barley, Flaked (3,3 EBC)	Grain	4	11,8 %
0,44 kg	Special B (Castle Malting) (300,0 EBC)	Grain	5	5,3 %
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	21,9 IBUs
100,00 g	BrewBody (Boil 30,0 mins)	Other	13	-
25,00 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	-
26,00 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:** 1,092 SG  
**Est Final Gravity:** 1,032 SG  
**Estimated Alcohol by Vol:** 8,0 %  
**Bitterness:** 50,3 IBUs  
**Est Color:** 74,3 EBC

**Measured Original Gravity:** 1,069 SG  
**Measured Final Gravity:** 1,012 SG  
**Actual Alcohol by Vol:** 7,5 %  
**Calories:** 654,9 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 0,79 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,44  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 8,32 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

Mash In	Add 22,20 l of water at 75,5 C	68,9 C	45 min
Mash Out	Add 8,68 l of water at 95,0 C	75,6 C	10 min

**Sparge:** Fly sparge with 0,79 l water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

### 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  
Ukorr. FG: 1.040

Created with [BeerSmith](#)