

#59 Morgans Imperial Rum Stout

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: 11 Jan 2014
Brewer: Thomas Nørgaard
Asst Brewer: Erik Guldberg
Equipment: 50L gryde
Efficiency: 83,00 %
Est Mash Efficiency: 86,8 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	47,0 %
2,00 kg	Barley, Flaked (3,3 EBC)	Grain	2	23,5 %
1,50 kg	Munich II (Weyermann) (16,7 EBC)	Grain	3	17,6 %
0,50 kg	Special B Malt (354,6 EBC)	Grain	4	5,9 %
0,25 kg	Smoked Malt (Weyermann) (3,9 EBC)	Grain	5	2,9 %
0,16 kg	Chocolate Malt (886,5 EBC)	Grain	6	1,9 %
0,10 kg	Roasted Barley (591,0 EBC)	Grain	7	1,2 %
18,00 g	Target [12,64 %] - Boil 60,0 min	Hop	8	17,1 IBUs
30,00 g	Target [12,64 %] - Boil 30,0 min	Hop	9	21,9 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	10	-
40,00 g	Target [12,64 %] - Boil 5,0 min	Hop	11	8,3 IBUs
1,0 pkg	Nottingham (Danstar #-) [23,66 ml]	Yeast	12	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	13	-
200,00 ml	Captain Morgan Spiced Rum (Primary 0,0 mins)	Flavor	14	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,092 SG
Est Final Gravity: 1,026 SG
Estimated Alcohol by Vol: 8,8 %
Bitterness: 47,3 IBUs
Est Color: 58,7 EBC

Measured Original Gravity: 1,080 SG
Measured Final Gravity: 1,000 SG
Actual Alcohol by Vol: 10,6 %
Calories: 750,9 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 3,26 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 8,51 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,40

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 23,19 l of water at 75,4 C	68,9 C	45 min
Mash Out	Add 8,88 l of water at 95,4 C	75,6 C	10 min

Sparge: Fly sparge with 3,26 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: 30,00 days
Storage Temperature: 18,3 C

Notes

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