

# #76 Tropical Depression

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:** 21 Feb 2015  
**Brewer:** Thomas Nørgaard  
**Asst Brewer:**  
**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	36,9 %
3,00 kg	Barley, Flaked (3,3 EBC)	Grain	2	27,6 %
2,50 kg	Munich II (Weyermann) (16,7 EBC)	Grain	3	23,0 %
0,60 kg	Special B Malt (354,6 EBC)	Grain	4	5,5 %
0,40 kg	Peat Smoked Malt (5,5 EBC)	Grain	5	3,7 %
0,25 kg	Chocolate Malt (886,5 EBC)	Grain	6	2,3 %
0,10 kg	Roasted Barley (591,0 EBC)	Grain	7	0,9 %
18,00 g	Agnus [12,50 %] - Boil 60,0 min	Hop	8	15,2 IBUs
30,00 g	Agnus [12,50 %] - Boil 30,0 min	Hop	9	19,5 IBUs
150,00 g	BrewBody (Boil 30,0 mins)	Other	10	-
40,00 g	Criollo Beans (Boil 15,0 mins)	Spice	11	-
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	12	-
225,00 g	Coconut chips (Roasted) (Boil 10,0 mins)	Flavor	13	-
65,00 g	Agnus [12,50 %] - Boil 5,0 min	Hop	14	10,9 IBUs
1,0 pkg	British Ale Yeast (Mangrove Jack's #M07)	Yeast	15	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	16	-
50,00 g	Oak Chips (Secondary 7,0 days)	Flavor	17	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,117 SG  
**Est Final Gravity:** 1,025 SG  
**Estimated Alcohol by Vol:** 12,4 %  
**Bitterness:** 45,6 IBUs  
**Est Color:** 71,0 EBC

**Measured Original Gravity:** 1,117 SG  
**Measured Final Gravity:** 1,031 SG  
**Actual Alcohol by Vol:** 11,5 %  
**Calories:** 1190,3 kcal/l

## Mash Profile

**Mash Name:** Decoction Mash, Single  
**Sparge Water:** 11,68 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 10,85 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 25,00 l of water at 54,6 C	50,0 C	35 min
Saccharification	Decoct 8,98 l of mash and boil it	64,0 C	25 min
Mash Step	Add 1,00 l of water and 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 11,68 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

Tilsat 2 dl. ege træsekstrakt ved tapning på fad.

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