

#81 Imperial Chili Lakrids Stout - Køge Øldag

Imperial Stout (13 F)

Type: All Grain
Batch Size: 22,00 l
Boil Size: 28,46 l
Boil Time: 70 min
End of Boil Vol: 24,96 l
Final Bottling Vol: 20,00 l
Fermentation: Ale, Single Stage

Date: 26 May 2015
Brewer: Thomas Nylander Nørgaard
Asst Brewer:
Equipment: 50L gryde
Efficiency: 80,00 %
Est Mash Efficiency: 87,3 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
0,15 kg	Oat Hulls (0,0 EBC)	Adjunct	1	1,5 %
4,00 kg	DMG Pilsner (4,0 EBC)	Grain	2	38,8 %
3,00 kg	Barley, Flaked (3,3 EBC)	Grain	3	29,1 %
1,50 kg	Munich II (Weyermann) (16,7 EBC)	Grain	4	14,6 %
0,50 kg	Special B (Castle Malting) (300,0 EBC)	Grain	5	4,9 %
0,40 kg	Rye Malt (Weyermann) (5,9 EBC)	Grain	6	3,9 %
0,30 kg	Peat Smoked Malt (5,5 EBC)	Grain	7	2,9 %
0,20 kg	Chocolate Malt (886,5 EBC)	Grain	8	1,9 %
0,15 kg	Black (Patent) Malt (985,0 EBC)	Grain	9	1,5 %
0,10 kg	Roasted Barley (591,0 EBC)	Grain	10	1,0 %
19,00 g	Target [12,64 %] - Boil 60,0 min	Hop	11	16,4 IBUs
50,00 g	Marynka [8,06 %] - Boil 30,0 min	Hop	12	21,1 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	13	-
4,00 g	Chili (Boil 10,0 mins)	Spice	14	-
50,00 g	Lakridspulver (Boil 5,0 mins)	Flavor	15	-
125,00 g	Prima Donna 2013 [5,00 %] - Boil 5,0 min	Hop	16	8,5 IBUs
110,00 g	BrewBody (Boil 5,0 mins)	Other	17	-
1,0 pkg	Newcastle Dark Ale Yeast (Mangrove Jack's #M03)	Yeast	18	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	19	-
50,00 g	Oak Chips, Hard Roast, US (Secondary 0,0 mins)	Flavor	20	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,104 SG
Est Final Gravity: 1,031 SG
Estimated Alcohol by Vol: 9,8 %
Bitterness: 45,9 IBUs
Est Color: 71,1 EBC

Measured Original Gravity: 1,103 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 12,4 %
Calories: 1007,8 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Medium Body
Sparge Water: 11,91 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 10,30 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 28,86 l of water at 53,8 C	50,0 C	30 min
Saccharification	Heat to 66,7 C over 15 min	66,7 C	45 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 11,91 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: 30,00 days
Storage Temperature: 18,3 C

Notes

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