

Stoutistout - 10.1%

Imperial Stout

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Type: All Grain

IBU : 45 (Tinseth)
 BU/GU : 0.42
 Colour : 102 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 22.5 °P
 Original Gravity : 25.3 °P
 Final Gravity : 7.6 °P

Fermentables (10.85 kg)

5 kg - Pilsner 4 EBC (46.1%)
 3 kg - Pale Ale 2-Row 6 EBC (27.7%)
 800 g - Biscuit 50 EBC (7.4%)
 700 g - Oats, Flaked 2 EBC (6.5%)
 600 g - Karamell Dunkel 150 EBC (5.5%)
 400 g - Chocolate Dark 900 EBC (3.7%)
 200 g - 15 min - Mash - Roasted Barley 900 EB...
 150 g - Chocolate Dark 900 EBC (1.4%)

Hops (74.5 g)

30 min - 38 g - Columbus/Tomahawk/Zeus (CTZ)...
 5 min - 36.5 g - Magnum - 12.2% (10 IBU)

Hop Stand

20 min hopstand @ 77 °C

Miscellaneous

Mash - 15.5 g - Canning Salt (NaCl)
 Mash - 0.5 g - Epsom Salt (MgSO4)
 Mash - 5.7 g - Gypsum (CaSO4)
 Mash - 6 ml - Lactic Acid 80%
 Mash - 100 g - coco nibs roasted
 ^ Roasted and crushed with first Grains
 20 min - Boil - 100 g - Cocoa Powder
 ^ Stir into hot wort in bowl, then add to boi...
 15 min - Boil - 7 g - Yeast Nutrient
 Primary - 150 g - coco nibs roasted
 ^ Roast then steep in Vodka, Add for 1 week a...

Yeast

2 pkg - Fermentis Safale American US-05
 1 pkg - Lallemand (LalBrew) Verdant IPA

Starter

Step 1: 2.5 L (246 g DME / 300 g LME)
 417 billion yeast cells
 22 million cells / ml

Brewshna Monk 30L over 7kg

Batch Size : 19 L
 Boil Size : 24.35 L
 Post-Boil Vol : 21.35 L

Mash Water : 32 L
 Sparge Water : 4.4 L
 Sparge Water Temp : 77 °C
 Boil Time : 60 min
 Total Water : 36.4 L
 53% diluted with 19.08 L Distilled Water

Brewhouse Efficiency: 61%
 Mash Efficiency: 65.8%

Mash Profile

Matts Mash Step
 70 °C - 0 min - Mash In
 67 °C - 60 min - Step 1
 77 °C - 10 min - Mash Out
 77 °C - 0 min - Sparge

Fermentation Profile

Ale
 19 °C - 10 days - Primary

Water Profile

Gilching Aqua
 Ca 86 Mg 15 Na 174 Cl 270 SO 101

SO/Cl ratio: 0.4
 Mash pH: 5.41

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



102 EBC