

Black is Beautiful Imperial Stout - 7.2%

Imperial Stout

Author:

Type: All Grain

IBU : 67 (Tinseth)
BU/GU : 0.98
Color : 60 SRM
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.064
Post-Boil Gravity : 1.095
Original Gravity : 1.069
Final Gravity : 1.014

Fermentables (3.55 kg)

2.09 kg - Pale Ale Malt Bio 2 SRM (58.8%)
428 g - Rolled Oats 1.4 SRM (12%)
216 g - 15 min - Boil - Corn Sugar (Dextrose)...
189 g - Carafa Special II 560 SRM (5.3%)
157 g - Barley flakes 2 SRM (4.4%)
157 g - Special W 150 SRM (4.4%)
157 g - Torrefied Barley 580 SRM (4.4%)
105 g - Torrefied Rye 325 SRM (3%)
55 g - Carafa Type III 700 SRM (1.6%)

Hops (49.6 g)

60 min - 13.1 g - Columbus - 15.9% (41 IBU)
^ Brau-und-Rauch
20 min - 18.6 g - Cascade - 7.6% (17 IBU)
10 min - 17.9 g - Cascade - 7.6% (10 IBU)

Miscellaneous

Mash - 1.819 g - Calcium Chloride (CaCl2)
Mash - 1.668 g - Epsom Salt (MgSO4)
Mash - 1.668 g - Gypsum (CaSO4)

Yeast

0.6 pkg - Wyeast Labs American Ale 1056

BIAB - Andrew

Batch Size : 11 L
Boil Size : 11.55 L
Post-Boil Vol : 8.85 L
Fermenter Top-Up : 3 L

Mash Water : 9.01 L
Sparge Water : 5.75 L
Batch Sparge : 0.21 L + 5.54 L
Boil Time : 60 min
Total Water : 14.76 L

Brewhouse Efficiency: 70%
Mash Efficiency: 73.2%

Mash Profile

Medium fermentability
154 °F - 60 min - Mash
167 °F - 10 min - Mashout

Fermentation Profile

Ale
68 °F - 21 days - Primary

Water Profile

East Memphis (Style - Imperial Stout)
Ca 125 Mg 23 Na 28 Cl 143 SO 212

SO/Cl ratio: 1.5
Mash pH: 4.77

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

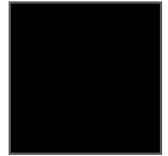
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



60 SRM

Recipe Notes

The Black is Beautiful homebrew version from Weathered Soul with minor tweaks for my setup. Potentially may add some whiskey oak spirals at the end, but haven't fully decided.