

RIS

Imperial Stout (13 F)

Type: All Grain
Batch Size: 15.00 l
Boil Size: 19.53 l
Boil Time: 75 min
End of Boil Vol: 17.16 l
Final Bottling Vol: 13.00 l
Fermentation: RIS Fermentation
Taste Notes:

Date: 16 Dec 2015
Brewer: Neto Marin
Asst Brewer:
Equipment: Panela 22L
Efficiency: 60.00 %
Est Mash Efficiency: 66.9 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
4.50 kg	Pale Malt - Maris Otter - Muntons (5.1 EBC)	Grain	1	60.8 %
0.40 kg	Crystal 150 Malt - Muntons (133.0 EBC)	Grain	2	5.4 %
0.40 kg	Oats, Flaked (2.0 EBC)	Grain	3	5.4 %
0.35 kg	Chateau Special B (300.0 EBC)	Grain	4	4.7 %
0.35 kg	Crystal Dark - Muntons (425.0 EBC)	Grain	5	4.7 %
0.30 kg	Black Malt - Muntons (1150.0 EBC)	Grain	6	4.1 %
0.30 kg	Cevada Torrada WE (1100.0 EBC)	Grain	7	4.1 %
0.30 kg	Chocolate Malt - Muntons (950.0 EBC)	Grain	8	4.1 %
0.50 kg	Cane (Beet) Sugar (0.0 EBC)	Sugar	9	6.8 %
45.00 g	Northern Brewer [10.00 %] - Boil 60.0 min	Hop	10	51.9 IBUs
10.00 g	Northern Brewer [10.00 %] - Boil 45.0 min	Hop	11	10.6 IBUs
15.00 g	Northern Brewer [10.00 %] - Boil 30.0 min	Hop	12	13.3 IBUs
20.00 g	Northern Brewer [10.00 %] - Boil 5.0 min	Hop	13	4.6 IBUs
15.00 g	Northern Brewer [10.00 %] - Boil 1.0 min	Hop	14	0.7 IBUs
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	15	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.096 SG
Est Final Gravity: 1.018 SG
Estimated Alcohol by Vol: 10.5 %
Bitterness: 81.2 IBUs
Est Color: 157.4 EBC

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 427.1 kcal/l

Mash Profile

Mash Name: Double Infusion, Full Body
Sparge Water: 9.19 l
Sparge Temperature: 76.0 C
Adjust Temp for Equipment: TRUE

Total Grain Weight: 7.40 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Beta-glucanase	Add 17.25 l of water at 43.1 C	40.0 C	20 min
Protein Rest	Heat to 50.0 C over 2 min	50.0 C	15 min
Beta Amilase	Heat to 62.0 C over 4 min	62.0 C	45 min
Saccharification	Heat to 68.0 C over 2 min	68.0 C	60 min
Mash Out	Add 0.00 l of water at 75.6 C	75.6 C	10 min

Sparge: Fly sparge with 9.19 l water at 76.0 C

Mash Notes: A full bodied mash profile for beers requiring a protein rest. Used for beer with large portions of unmodified adjuncts such as unmalted wheat.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 76.47 g
Keg/Bottling Temperature: 21.1 C
Fermentation: RIS Fermentation

Volumes of CO2: 2.3
Carbonation Used: Bottle with 76.47 g Corn Sugar
Age for: 120.00 days
Storage Temperature: 22.0 C

Notes