

101 Juleøl 2021

Imperial stout (9 E)

Type: All Grain
Batch Size: 44,00 L
Boil Size: 47,83 L
Boil Time: 60 min
End of Boil Vol: 45,83 L
Final Bottling Vol: 42,50 L
Fermentation: Ale, Two Stage

Date: 29 Aug 2021
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅ,g
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
6,00 kg	Vienna Malt (6,9 EBC)	Grain	1	42,9 %	3,91 L
5,00 kg	Pale Malt, Maris Otter (Thomas Fawcett) (5,9 EBC)	Grain	2	35,7 %	3,26 L
0,70 kg	Chateau Special B (300,0 EBC)	Grain	3	5,0 %	0,46 L
0,70 kg	Chocolate Wheat (Weyermann) (817,5 EBC)	Grain	4	5,0 %	0,46 L
0,50 kg	CHÂTEAU CHOCOLAT (900,7 EBC)	Grain	5	3,6 %	0,33 L
0,30 kg	Chateau Cara Gold (120,0 EBC)	Grain	6	2,1 %	0,20 L
0,30 kg	Oats, Flaked (2,0 EBC)	Grain	7	2,1 %	0,20 L
0,50 kg	Muscovado sugar [Boil] (80,0 EBC)	Sugar	8	3,6 %	0,36 L
30,00 g	Lotus [15,10 %] - Boil 60,0 min	Hop	9	23,1 IBUs	-
40,00 g	Lotus [15,10 %] - Boil 20,0 min	Hop	10	18,7 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	11	-	-
20,00 g	Lotus [15,10 %] - Boil 10,0 min	Hop	12	5,6 IBUs	-
2,00 Items	Cinnamon Stick (Boil 6,0 mins)	Spice	13	-	-
30,00 g	Lotus [15,10 %] - Boil 3,0 min	Hop	14	2,9 IBUs	-
3,0 pkg	Safebrew Abbey Ale (DCL/Fermentis #BE-256)	Yeast	15	-	-
120,00 g	Oak Chips (Secondary 7,0 days)	Flavor	16	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,069 SG
Est Final Gravity: 1,009 SG
Estimated Alcohol by Vol: 8,0 %
Bitterness: 50,2 IBUs
Est Color: 84,1 EBC

Measured Original Gravity: 1,071 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 8,1 %
Calories: 672,3 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 13,41 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,40
Measured Mash PH: 0,00

Total Grain Weight: 14,00 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 48,94 L of water at 70,6 C	66,0 C	90 min
Mash Out	Add 0,00 L of water at 75,6 C	75,6 C	20 min

Sparge: Fly sparge with 13,41 L water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 227,47 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 18,3 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 227,47 g
Table Sugar
Carbonation (from Meas Vol): Bottle
with 200,71 g Table Sugar
Age for: 30,00 days

Notes

50% RO vand 29L

Safbrew BE-256
Flokkulering: høj
Slutdensitet: Høj
Gæring: 15-25 ° C ideally 18-28°C
Alcohol tolerance 9-11%
Apparent attenuation 82-86%

Ca. 21L i hver af to spande i bryggers ved ca. 22 grader.

1½ pk gær tilsat direkte i hver spand ved ca. 21 grader.

1. fad: ca. 19L 1 x 9l fad og 20 x 0,5L flaske 133g rørsukker/19L = 7g/L

2. Fad 18,5L 1 x 9l fad og 19 x 0,5L flaske 133g rørsukker/18,5L = 7,2g/L

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