

# 158 Imperial porter til blend.

Imperial stout (9 E)

**Type:** All Grain  
**Batch Size:** 37,00 L  
**Boil Size:** 40,54 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 38,54 L  
**Final Bottling Vol:** 35,50 L  
**Fermentation:** Ale, Two Stage

**Date:** 03 Dec 2023  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 70  
 Mortenbryg forsÅ,g  
**Efficiency:** 65,00 %  
**Est Mash Efficiency:** 65,0 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
5,00 kg	Pale Malt (7,0 EBC)	Grain	1	33,1 %	3,26 L
5,00 kg	Vienna (8,0 EBC)	Grain	2	33,1 %	3,26 L
1,00 kg	Chateau Crystal (150,0 EBC)	Grain	3	6,6 %	0,65 L
0,90 kg	Chocolate Wheat Malt (788,0 EBC)	Grain	4	6,0 %	0,59 L
0,70 kg	Chateau Cafe (500,0 EBC)	Grain	5	4,6 %	0,46 L
0,70 kg	Chateau Special B (300,0 EBC)	Grain	6	4,6 %	0,46 L
0,50 kg	Amber Malt (Bairds) (108,3 EBC)	Grain	7	3,3 %	0,33 L
0,30 kg	Caramunich II (Weyermann) (124,1 EBC)	Grain	8	2,0 %	0,20 L
1,00 kg	Spraymalt DME - Extra Light [Boil] (4,9 EBC)	Dry Extract	9	6,6 %	0,64 L
80,00 g	Huell Melon [7,00 %] - Boil 60,0 min	Hop	10	29,9 IBUs	-
80,00 g	Huell Melon [7,00 %] - Boil 20,0 min	Hop	11	18,1 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	12	-	-
50,00 g	Huell Melon [7,00 %] - Boil 5,0 min	Hop	13	3,7 IBUs	-
3,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66...	Yeast	14	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,085 SG  
**Est Final Gravity:** 1,024 SG  
**Estimated Alcohol by Vol:** 8,2 %  
**Bitterness:** 51,8 IBUs  
**Est Color:** 104,4 EBC

**Measured Original Gravity:** 1,080 SG  
**Measured Final Gravity:** 1,024 SG  
**Actual Alcohol by Vol:** 7,5 %  
**Calories:** 782,8 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 10,04 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,24  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 15,10 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 45,63 L of water at 73,4 C	68,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

**Sparge:** Fly sparge with 10,04 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:** 190,00 g

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 190,00 g  
 Table Sugar

**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Carbonation (from Meas Vol):** Bottle  
with 184,65 g Table Sugar  
**Age for:** 30,00 days  
**Storage Temperature:** 18,3 C

### Notes

50% RO vand

Blendes med fadlageret trippel til Stoutwine. Vi sigter efter 2 x 19L blended . Så der skal bruges ca. 30L af den her.

Midt boli 18,9% brix = 1078 SG ifølge ny måler.

ca. 41L i 55L tank ved 20 rader sat i stue ved ca. 21 grader.

28/12:

Vi glemte at måle FG. :( Vi må gætte på, det blev Beersmiths estimat.

18L blended 1/1 med fadlageret BarleyWine

Det ene 19L fra havde flad Barleywin og fik 5,5g/l sukker

Det andet 19L fad have karboneret Barleywine (det var noget gevaldigt bøvl) og fik 3g/l sukker. Dette fad mangler ca. 1½L porter.

2 x 9l fad

I alt 34,5L Porter

*Created with BeerSmith*