

# Imperial Stout SM 9E

Imperial stout (9 E)

**Type:** All Grain  
**Batch Size:** 30,00 L  
**Boil Size:** 36,61 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 32,81 L  
**Final Bottling Vol:** 29,00 L  
**Fermentation:** Ale, Two Stage

**Date:** 29 Sep 2019  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Danbrygger 43 bud  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 73,5 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
7,30 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	1	62,7 %	4,76 L
0,80 kg	Chateau Cafe (500,0 EBC)	Grain	2	6,9 %	0,52 L
0,80 kg	Chateau Special B (300,0 EBC)	Grain	3	6,9 %	0,52 L
0,70 kg	Chocolate Malt (Thomas Fawcett) (1100,0 EBC)	Grain	4	6,0 %	0,46 L
0,20 kg	Oats, Flaked (2,0 EBC)	Grain	5	1,7 %	0,13 L
0,20 kg	Roasted Barley (Thomas Fawcett) (1300,0 EBC)	Grain	6	1,7 %	0,13 L
30,00 g	Columbus [16,70 %] - Boil 57,0 min	Hop	7	30,3 IBUs	-
0,50 kg	DME Golden Light (Briess) [Boil] [Boil for 55 min](7,9...	Dry Extract	8	4,3 %	0,32 L
0,45 kg	Candi Syrup, D-180 [Boil] [Boil for 30 min](354,6 EBC)	Extract	9	3,9 %	0,33 L
0,50 kg	Muscovado sugar [Boil] [Boil for 14 min](80,0 EBC)	Sugar	10	4,3 %	0,36 L
40,00 g	Cascade [5,70 %] - Boil 10,0 min	Hop	11	5,2 IBUs	-
25,00 g	Amarillo [8,70 %] - Boil 10,0 min	Hop	12	4,9 IBUs	-
1,00 Items	Protafloc (Boil 8,0 mins)	Fining	13	-	-
0,20 kg	Muscovado sugar [Boil] [Boil for 5 min](80,0 EBC)	Sugar	14	1,7 %	0,14 L
40,00 g	Cascade [5,70 %] - Boil 3,0 min	Hop	15	1,8 IBUs	-
25,00 g	Amarillo [8,70 %] - Boil 3,0 min	Hop	16	1,7 IBUs	-
2,0 pkg	Safebrew Abbey Ale (DCL/Fermentis #BE-256)	Yeast	17	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,089 SG  
**Est Final Gravity:** 1,015 SG  
**Estimated Alcohol by Vol:** 10,0 %  
**Bitterness:** 43,9 IBUs  
**Est Color:** 133,3 EBC

**Measured Original Gravity:** 1,077 SG  
**Measured Final Gravity:** 1,014 SG  
**Actual Alcohol by Vol:** 8,4 %  
**Calories:** 738,6 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body  
**Sparge Water:** 11,63 L  
**Sparge Temperature:** 77,0 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,25  
**Measured Mash PH:** 5,47

**Total Grain Weight:** 11,65 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 35,00 L of water at 69,6 C	65,0 C	80 min
Mash Out	Heat to 77,0 C over 2 min	77,0 C	10 min

**Sparge:** Fly sparge with 11,63 L water at 77,0 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:** 155,21 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 155,21 g  
Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
with 168,59 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

### Notes

Neddroslet til 10 kg malt i håb om bedre effektivitet. Det gik helt galt. Tilsat 500g spraymalt og 700g Muscovado sukker for at nå OG.

50% RO vand 23L

Sparge ca. 12L RO vand  
ca. 2L alm. vand

PH:  
Mæsk 25 min 5,61 Mæsk var 60 grader i toppen.  
65 min 5,47 mæsk var 61 grader i toppen.

Refrag:  
Mæsk 50 min 1048  
70 min 1050  
start boil 1054  
efter spray malt 1059  
efter sirup 1065  
efter 500g muscovado 1069

Start boil 38L  
end boil 35L

I fyrrum:  
Ca. 24L i stor spand fik 1½ gær.  
ca. 10,5L i lille spand fik ½ gær.

ca. 17,5L i fad  
11L i 33cl flasker  
3L uden chili i 33cl flasker.

Ca. 28L øl tilsat:  
30g Engelsk lakrids opløst i rom  
3 ml carolina reaper chili opløst i vodka  
5 ml Chocolate Scotch Bonnet og Nagi Marish opløst i vodka

Karboneret med 6g/L

*Created with BeerSmith*