

70 Nerd_milshake posebryg

Imperial stout (9 E)

Type: All Grain
Batch Size: 20,00 L
Boil Size: 26,46 L
Boil Time: 75 min
End of Boil Vol: 23,96 L
Final Bottling Vol: 18,50 L
Fermentation: Ale, Two Stage

Date: 07 Apr 2020
Brewer: MortenBryg
Asst Brewer:
Equipment: BIAB - Standard 20 l Batch
Efficiency: 70,00 %
Est Mash Efficiency: 80,5 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
4,20 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	1	57,0 %	2,74 L
0,60 kg	Crystal 150 (170,0 EBC)	Grain	2	8,1 %	0,39 L
0,45 kg	Fuglsang Munich Malt Type 1 (15,0 EBC)	Grain	3	6,1 %	0,29 L
0,40 kg	Viking Chocolate Light Malt (500,0 EBC)	Grain	4	5,4 %	0,26 L
0,30 kg	Chateau Chocolat (900,0 EBC)	Grain	5	4,1 %	0,20 L
0,30 kg	Chateau Melano (80,0 EBC)	Grain	6	4,1 %	0,20 L
50,00 g	Northern Brewer [6,00 %] - Boil 75,0 min	Hop	7	29,0 IBUs	-
30,00 g	Magnum [12,00 %] - Boil 75,0 min	Hop	8	34,8 IBUs	-
0,62 kg	Muscovado sugar [Boil] [Boil for 30 min](80,0 EBC)	Sugar	9	8,4 %	0,45 L
0,30 kg	Milk Sugar (Lactose) [Boil] [Boil for 30 min](0,0 EBC)	Sugar	10	4,1 %	0,30 L
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	11	-	-
2,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	12	-	-
0,20 kg	CBCC Candi-Cocoa Nibs [Secondary] (35,5 EBC)	Extract	13	2,7 %	0,15 L
5,00 g	Vanilla Extract (Secondary)	Spice	14	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,077 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 8,6 %
Bitterness: 63,8 IBUs
Est Color: 81,1 EBC

Measured Original Gravity: 1,078 SG
Measured Final Gravity: 1,020 SG
Actual Alcohol by Vol: 7,8 %
Calories: 756,9 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 9,72 L
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,34
Measured Mash PH: 0,00

Total Grain Weight: 7,37 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 23,00 L of water at 70,5 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	10 min

Sparge: Fly sparge with 9,72 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: 99,02 g

Volumes of CO₂: 2,3
Carbonation Est: Bottle with 99,02 g Table Sugar

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

Carbonation (from Meas Vol): Bottle
with 87,24 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

50% RO vand 16L

Kraftigt inspireret af Nerdbrewing Override Imperial Chocolate Milkshake Stout.

Age on (roasted) cocoa nibs and vanilla after fermentation.

Sedimentation: lav til middel.
Slutdensitet: middelmådige.
Gæring temperatur: 15-24 ° C.
Emballage: 11,5 g.

Start boil:
+1½L RO vand 22,5L
SG 1056 (før sukker)

20L i bryggers

cocoa-nibs og vanilje tilsat 11/4 i humlesok. Cocoa blev ristet i oven. Begge dele blev blandet i 10 cl. rom og tilsat gæringstønden i humlesok.

FG er inklusiv laktose.

Karboneret med 6,7g sukker/L

8L i fad
8,3L i 33cl flasker

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