

B078: Sort Uheld, trin 1

Imperial Stout

Type: All Grain

Date: 13-10-2012

Batch Size (fermenter): 107,00 l

Brewer: Erik Borg

Boil Size: 119,40 l

Asst Brewer:

Boil Time: 60 min

Equipment: Eriks ny udstyr 90 l

End of Boil Volume: 114,40 l

Brewhouse Efficiency: 78,00 %

Final Bottling Volume: 102,00 l

Est Mash Efficiency: 80,2 %

Fermentation: My Aging Profile

Taste Rating(out of 50): 35,0

Taste Notes:

Ingredients

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Amt	Name	Type	#	%/IBU
17,50 kg	Pale Ale Malt (Fuglsang) (7,0 EBC)	Grain	1	56,5 %
3,50 kg	Caraaroma (Weyermann) (350,0 EBC)	Grain	2	11,3 %
3,50 kg	Caramunich II (Weyermann) (120,0 EBC)	Grain	3	11,3 %
3,50 kg	Melanoidin 40 (40,0 EBC)	Grain	4	11,3 %
0,70 kg	Black (1500,0 EBC)	Grain	5	2,3 %
0,70 kg	Chocolate Malt (886,5 EBC)	Grain	6	2,3 %
0,70 kg	Oats, Flaked (2,0 EBC)	Grain	7	2,3 %
0,55 kg	Roasted Barley (Thomas Fawcett) (1000,0 EBC)	Grain	8	1,8 %
0,35 kg	Chocolate Rye Malt (Weyermann) (600,0 EBC)	Grain	9	1,1 %

Beer Profile

Est Original Gravity: 1,069 SG

Measured Original Gravity: 1,072 SG

Est Final Gravity: 1,012 SG

Measured Final Gravity: 1,018 SG

Estimated Alcohol by Vol: 7,4 %

Actual Alcohol by Vol: 7,1 %

Bitterness: 0,0 IBUs

Calories: 693,2 kcal/l

Est Color: 98,4 EBC

Mash Profile

Mash Name: Første mash

Total Grain Weight: 31,00 kg

Sparge Water: 66,75 l

Grain Temperature: 20,0 C

Sparge Temperature: 78,0 C

Tun Temperature: 40,0 C

Adjust Temp for Equipment: FALSE

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Forsukring	Add 83,70 l of water at 70,2 C	64,0 C	60 min

Sparge Step: Fly sparge with 66,75 l water at 78,0 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg

Volumes of CO2: 2,6

Pressure/Weight: 1,11 bar

Carbonation Used: Keg with 1,11 bar

Keg/Bottling Temperature: 7,2 C

Age for: 56,00 days

Fermentation: My Aging Profile

Storage Temperature: 12,0 C

Notes

Der opsamles først 83 liter, som bruges som mæskevand til anden mæskning.
De resterende 25 liter opsamles ved siden af, og koges sammen med resten fra anden mæskning til et lille selvstændigt bryg.
Der laves ikke mash-out på dette trin.

Remove from inventory foretaget

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