

Brewing Steps: 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

Final Bottling Volume: 102,00 l

Brewhouse Efficiency: 78,00

Fermentation: My Aging Profile

Taste Rating(out of 50): 35,0

Taste Notes:

Prepare for Brewing				
	Clean and Prepare Brewing Equipment			
	Total Water Needed: 150,45 l			
Mash or Steep Grains				
<u>Mash Ingredients</u>				
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 %
<u>Mash Steps</u>				
Name	Description	Step Temperature	Step Time	
Forsukring	Add 83,70 l of water at 70,2 C	64,0 C	60 min	
	Fly sparge with 66,75 l water at 78,0 C			
Boil Wort				
	Add water to achieve boil volume of 119,40 l			
	Estimated pre-boil gravity is 1,063 SG			
	Estimated Post Boil Vol: 114,40 l and Est Post Boil Gravity: 1,069 SG			
Cool and Prepare Fermentation				
	Cool wort to fermentation temperature			
	Transfer wort to fermenter			
	Add water to achieve final volume of 107,00 l			

	Measure Actual Original Gravity _____ (Target: 1,069 SG)
	Measure Actual Batch Volume _____ (Target: 107,00 l)
Fermentation	
	13-10-2012 - Primary Fermentation (10,00 days at 22,0 C ending at 22,0 C)
	Dry Hop and Prepare for Bottling/Kegging
	Measure Final Gravity: _____ (Estimate: 1,012 SG)
	Date Bottled/Kegged: 23-10-2012 - Carbonation: Keg with 1,11 bar
	Age beer for 56,00 days at 12,0 C
	18-12-2012 - Drink and enjoy!
Notes	
<p>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.</p> <p>Remove from inventory foretaget</p>	
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