

B078: Sort Uheld, trin 2

Imperial Stout

Type: All Grain **Date:** 13-10-2012
Batch Size (fermenter): 132,00 l **Brewer:** Erik Borg
Boil Size: 145,40 l **Asst Brewer:**
Boil Time: 60 min **Equipment:** Eriks ny udstyr 90 l
End of Boil Volume: 140,40 l **Brewhouse Efficiency:** 78,00 %
Final Bottling Volume: 127,00 l **Est Mash Efficiency:** 79,8 %
Fermentation: Ale, Two Stage **Taste Rating(out of 50):** 35,0
Taste Notes:

Ingredients

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Amt	Name	Type	#	%/IBU
17,00 kg	Pale Ale Malt (Fuglsang) (7,0 EBC)	Grain	1	58,2 %
6,00 kg	Caramunich II (Weyermann) (120,0 EBC)	Grain	2	20,5 %
3,00 kg	Melanoidin 40 (40,0 EBC)	Grain	3	10,3 %
0,60 kg	Black (1500,0 EBC)	Grain	4	2,1 %
0,60 kg	Cara 50 (50,0 EBC)	Grain	5	2,1 %
0,60 kg	Chocolate Malt (886,5 EBC)	Grain	6	2,1 %
0,60 kg	Oats, Flaked (2,0 EBC)	Grain	7	2,1 %
0,50 kg	Roasted Barley (Thomas Fawcett) (1000,0 EBC)	Grain	8	1,7 %
0,30 kg	Chocolate Rye Malt (Weyermann) (600,0 EBC)	Grain	9	1,0 %
130,0 g	Centennial [11,70 %] - Boil 60,0 min	Hop	10	26,1 IBUs
122,0 g	Chinook [13,00 %] - Boil 60,0 min	Hop	11	27,3 IBUs
75,0 g	Columbus (Tomahawk) [15,80 %] - Boil 60,0 min	Hop	12	20,4 IBUs
277,0 g	Goldings, East Kent [5,40 %] - Boil 30,0 min	Hop	13	19,8 IBUs
50,00 g	Klar urt (Boil 10,0 mins)	Fining	14	-
170,0 g	Goldings, East Kent [5,40 %] - Boil 10,0 min	Hop	15	5,7 IBUs
40,00 g	Servomyces Mix (Boil 10,0 mins)	Other	16	-
18,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	17	-
10,0 pkg	Safale American (DCL/Fermentis #US-05) [50 ml]	Yeast	18	-

Beer Profile

Est Original Gravity: 1,053 SG **Measured Original Gravity:** 1,095 SG
Est Final Gravity: 1,008 SG **Measured Final Gravity:** 1,029 SG
Estimated Alcohol by Vol: 5,9 % **Actual Alcohol by Vol:** 8,8 %
Bitterness: 99,3 IBUs **Calories:** 946,6 kcal/l
Est Color: 67,9 EBC

Mash Profile

Mash Name: Anden mash **Total Grain Weight:** 29,20 kg
Sparge Water: 91,66 l **Grain Temperature:** 20,0 C
Sparge Temperature: 78,0 C **Tun Temperature:** 70,0 C
Adjust Temp for Equipment: FALSE **Mash PH:** 5,20

Mash Steps

Step Step

Name	Description	Temperature	Time
Urt fra første bryg	Add 82,99 l of water at 69,9 C	64,0 C	60 min
Mash Out	Heat to 78,0 C over 15 min	78,0 C	10 min

Sparge Step: Fly sparge with 91,66 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: 180,00 days

Fermentation: Ale, Two Stage

Storage Temperature: 2,0 C

Notes

Der opsamles 107 liter (svarende til 5x18 liters corneliusfade til sidst) til kogning, og de resterende 15 liter gemmes sammen med de 25 liter fra trin 1 til et selvstændigt bryg (svarende til 2x18 liters corneliusfade).

Remove from inventory foretaget

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