

## Brewing Steps: 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

**Final Bottling Volume:** 127,00 l

**Brewhouse Efficiency:** 78,00

**Fermentation:** Ale, Two Stage

**Taste Rating(out of 50):** 35,0

### Taste Notes:

Prepare for Brewing				
	Create a yeast starter with 4,00 l of wort			
	Clean and Prepare Brewing Equipment			
	Total Water Needed: 174,64 l			
Mash or Steep Grains				
<u>Mash Ingredients</u>				
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 %
<u>Mash Steps</u>				
Name	Description	Step Temperature	Step 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	
	Fly sparge with 91,66 l water at 78,0 C			
Boil Wort				
	Add water to achieve boil volume of 145,40 l			
	Estimated pre-boil gravity is 1,049 SG			
<u>Boil Ingredients</u>				
Amt	Name	Type	#	%/IBU
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	-
Estimated Post Boil Vol: 140,40 l and Est Post Boil Gravity: 1,053 SG				
<b>Cool and Prepare Fermentation</b>				
Cool wort to fermentation temperature				
Transfer wort to fermenter				
Add water to achieve final volume of 132,00 l				
<b>Fermentation Ingredients</b>				
<b>Amt</b>	<b>Name</b>	<b>Type</b>	<b>#</b>	<b>%/IBU</b>
10,0 pkg	Safale American (DCL/Fermentis #US-05) [50 ml]	Yeast	18	-
Measure Actual Original Gravity _____ (Target: 1,053 SG)				
Measure Actual Batch Volume _____ (Target: 132,00 l)				
<b>Fermentation</b>				
13-10-2012 - Primary Fermentation (10,00 days at 20,0 C ending at 20,0 C)				
23-10-2012 - Secondary Fermentation (24,00 days at 22,0 C ending at 22,0 C)				
16-11-2012 - Tertiary Fermentation (8,00 days at 8,0 C ending at 8,0 C)				
Dry Hop and Prepare for Bottling/Kegging				
Measure Final Gravity: _____ (Estimate: 1,008 SG)				
Date Bottled/Kegged: 24-11-2012 - Carbonation: Keg with 1,11 bar				
Age beer for 180,00 days at 2,0 C				
23-05-2013 - Drink and enjoy!				
<b>Notes</b>				
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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