166 Stærk Sort til fad

Imperial stout (9 E)

Type: All Grain
Batch Size: 38,00 L
Boil Size: 44,13 L
Boil Time: 60 min
End of Boil Vol: 40,63 L
Final Bottling Vol: 36,00 L
Fermentation: Ale, Two Stage

Date: 17 Mar 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewzilla 65L - 46L CHILLING
Efficiency: 65,00 %
Est Mash Efficiency: 66,7 %
Taste Rating: 30,0



Taste Notes: Egnede sig ikke til fadlagering.

Ingredients

Amt	Name	Type	#	%/IBU	Volume
5,50 kg	Vienna (8,0 EBC)	Grain	1	34,2 %	3,59 L
2,70 kg	Munich Malt (14,0 EBC)	Grain	2	16,8 %	1,76 L
1,80 kg	Munich II (Weyermann) (16,7 EBC)	Grain	3	11,2 %	1,17 L
0,80 kg	Chateau Chocolat (900,0 EBC)	Grain	4	5,0 %	0,52 L
0,70 kg	Chateau Crystal (150,0 EBC)	Grain	5	4,4 %	0,46 L
0,62 kg	Pale Malt (7,0 EBC)	Grain	6	3,9 %	0,40 L
0,53 kg	Chateau Special B (300,0 EBC)	Grain	7	3,3 %	0,35 L
0,50 kg	Munich I (Weyermann) (14,0 EBC)	Grain	8	3,1 %	0,33 L
0,43 kg	Smoked Malt (Weyermann) (3,9 EBC)	Grain	9	2,7 %	0,28 L
0,29 kg	Chateau Cafe (500,0 EBC)	Grain	10	1,8 %	0,19 L
0,20 kg	Chocolate Wheat (Weyermann) (817,5 EBC)	Grain	11	1,2 %	0,13 L
75,00 g	Hallertau Magnum [12,80 %] - Boil 60,0 min	Hop	12	51,3 IBUs	-
50,00 g	Fuggles [5,50 %] - Boil 20,0 min	Hop	13	9,6 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	14	-	-
1,00 kg	Spraymalt DME - Light [Boil] [Boil for 7 min](9,8 EBC)	Dry Extract	15	6,2 %	0,64 L
1,00 kg	Muscovado sugar [Boil] [Boil for 7 min](80,0 EBC)	Sugar	16	6,2 %	0,72 L
5,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66…	Yeast	17	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,091 SG
Est Final Gravity: 1,020 SG
Estimated Alcohol by Vol: 9,6 %
Bitterness: 60,9 IBUs
Est Color: 97,0 EBC

Measured Original Gravity: 1,082 SG
Measured Final Gravity: 1,021 SG
Actual Alcohol by Vol: 8,2 %
Calories: 799,4 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 13,36 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,33
Measured Mash PH: 0,00

Total Grain Weight: 16,07 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 44,86 L of water at 72,3 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 13,36 L water at 75,6 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: 192,68 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 18,3 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 192,68 g Table Sugar
Carbonation (from Meas Vol): Bottle with 216,76 g Table Sugar
Age for: 30,00 days

Notes

Imperial Belgisk stout? :-)

50% RO vand

Sparge 12L

Oven i gærkagen fra Trippel. 5 pakker t-58 er rent gæt.

Evt. 1 kg Muscovado i gærspanden efter stormgæring?

Ca. 45L oven i gærkagen fra 164 De tre Nordiske Nonner i 55L Brew Monk sat i huset ved ca. 20 grader.

1/4:

Træfad skyllet med 3L 80 grader vand

Ca. 32L i træfad

17,5L i 0,5L flasker fik 5,5g sukker/liter

28/7 Ud af fad :

SG 1018

6g sukker/liter

1 x 18L fad
1 x 9L fad

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