196 Magisk Mørke 2

Imperial stout (9 E)

Type: All Grain
Batch Size: 36,00 L
Boil Size: 43,79 L
Boil Time: 90 min
End of Boil Vol: 38,54 L
Final Bottling Vol: 34,00 L
Fermentation: Ale, Two Stage

Date: 12 Jan 2025
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewzilla 65L - 46L CHILLING
Efficiency: 65,00 %
Est Mash Efficiency: 66,8 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
4,00 kg	Pale Malt, Maris Otter (Thomas Fawcett) (5,9 EBC)	Grain	1	24,6 %	2,61 L
4,00 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	2	24,6 %	2,61 L
0,70 kg	Chocolate Malt (689,5 EBC)	Grain	3	4,3 %	0,46 L
0,60 kg	Chateau Special B (300,0 EBC)	Grain	4	3,7 %	0,39 L
0,50 kg	Chateau Cafe (500,0 EBC)	Grain	5	3,1 %	0,33 L
0,40 kg	Chateau Cara Gold (120,0 EBC)	Grain	6	2,5 %	0,26 L
0,40 kg	Chocolate Wheat (Weyermann) (817,5 EBC)	Grain	7	2,5 %	0,26 L
0,40 kg	Oats, Flaked (2,0 EBC)	Grain	8	2,5 %	0,26 L
0,15 kg	Roasted Barley (591,0 EBC)	Grain	9	0,9 %	0,10 L
55,00 g	Hallertau Magnum [12,80 %] - Boil 60,0 min	Hop	10	40,9 IBUs	-
2,00 kg	DME Golden Light (Briess) [Boil] [Boil for 15 min](7,9…	Dry Extract	11	12,3 %	1,28 L
36,00 g	Hallertau Magnum [12,80 %] - Boil 10,0 min	Hop	12	11,6 IBUs	-
1,10 kg	Muscovado sugar [Boil] [Boil for 10 min](80,0 EBC)	Sugar	13	6,7 %	0,79 L
3,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	14	-	-
1,0 pkg	Lalvin EC-1118 (Lallemand - Lalvin #EC-1118) [23,66…	Yeast	15	-	-
1,00 kg	Muscovado sugar [Secondary] (80,0 EBC)	Sugar	16	6,2 %	0,72 L
1,00 kg	Muscovado sugar [Secondary] (80,0 EBC)	Sugar	17	6,2 %	0,72 L

Gravity, Alcohol Content and Color

Est Original Gravity: 1,091 SG
Est Final Gravity: 1,017 SG
Estimated Alcohol by Vol: 10,0 %
Bitterness: 52,5 IBUs
Est Color: 108,9 EBC

Measured Original Gravity: 1,109 SG
Measured Final Gravity: 1,020 SG
Actual Alcohol by Vol: 12,1 %
Calories: 1086,7 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body 2 step
Sparge Water: 9,96 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,30
Measured Mash PH: 0,00

Total Grain Weight: 16,25 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 45,00 L of water at 70,1 C	66,0 C	30 min
Mash Step	Add 0,00 L of water at 69,0 C	69,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 9,96 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: 181,97 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 181,97 g Table Sugar
Carbonation (from Meas Vol): Bottle with 224,79 g Table Sugar
Age for: 30,00 days

Notes

40% RO vand

Kun basismalt i første mæskestep på 30 minutter.

Us-05:
Total esters: Low

Total sup. alcohols: Medium

Apparent attenuation: 78-82%

Sedimentation time: Medium

Alcohol tolerance: 9-11%

I anden omgang for at gære sukker:

Lalvin EC-1118 Champagne:
Gæringstemperatur: 10-30 grader celcius
Aroma: Clean - tilfører ikke nogen smag til produktet, men gærer den rent.
Alkoholtolerance: 18%
Næringsbehov: Lav

Første sukker tilsætning efter stormgæring.

Anden sukker tilsætning og champagnegær 1-2 dage efter første. (Følg gæringen, når den tager af, tilsæt.)

Det virker ikke til, det beregnes rigtigt med de sene sukker tilsætninger. Den kan vist ikke rigtigt hitte ud af det over 10% :-(

Gær tilsat direkte.

Ca. 36L i 60L plastspand i gærskab ved 18 grader

OG 1080 + 2 kg Muscovadosukker giver 29SG i en tom opskrift 1080 + 29 = 1109 noteret som OG

9/2:
5 g/L

1 x 19L fad
1 x 9L fad
28 x 0,5L flaske

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