porren.com-andy

Imperial stout (9 C)

Type: All Grain
Batch Size: 20.00 l
Boil Size: 22.83 l
Boil Time: 60 min
End of Boil Vol: 20.83 l
Final Bottling Vol: 18.80 l
Fermentation: Ale, Single Stage

Date: 11 Aug 2012
Brewer: Andy
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 75.00 %
Est Mash Efficiency: 75.0 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- ◯ Clean and Prepare Brewing Equipment
- ◯ Total Water Needed: 32.65 l
- ◯ Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
6.90 kg	Pilsner (Weyermann) (3.3 EBC)	Grain	1	80.1 %
0.69 kg	Oats, Flaked (2.0 EBC)	Grain	2	8.0 %
0.37 kg	Chocolate Wheat (Weyermann) (817.5 EBC)	Grain	3	4.3 %
0.37 kg	Roasted Barley (1100.0 EBC)	Grain	4	4.3 %
0.28 kg	Caramel/Crystal Malt - 10L (19.7 EBC)	Grain	5	3.2 %

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 23.65 l of water at 73.4 C	66.0 C	60 min
Mash Out	Heat to 75.6 C over 10 min	75.6 C	10 min

- ◯ Sparge Water Acid:
- ◯ Fly sparge with 9.01 l water at 85.0 C
- ◯ Add water to achieve boil volume of 22.83 l
- ◯ Estimated pre-boil gravity is 1.087 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
55.00 g	Centennial [12.30 %] - Boil 60.0 min	Hop	6	61.2 IBUs

Steeped Hops

Amt	Name	Type	#	%/IBU
80.00 g	Centennial [12.30 %] - Steep/Whirlpool 0.0 min	Hop	7	0.0 IBUs

- ◯ Estimated Post Boil Vol: 20.83 l and Est Post Boil Gravity: 1.100 SG

Cool and Transfer Wort

- ◯ Cool wort to fermentation temperature
- ◯ Transfer wort to fermenter
- ◯ Add water if needed to achieve final volume of 20.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50…	Yeast	8	-

◯ Measure Actual Original Gravity _____ (Target: 1.100 SG)
◯ Measure Actual Batch Volume _____ (Target: 20.00 l)
◯ Add water if needed to achieve final volume of 20.00 l

Fermentation

◯ 11 Aug 2012 - Primary Fermentation (14.00 days at 19.4 C ending at 19.4 C)

Dry Hop and Bottle/Keg

◯ Measure Final Gravity: _____ (Estimate: 1.020 SG)
◯ Date Bottled/Kegged: 25 Aug 2012 - Carbonation: Keg with 86.48 KPA
◯ Age beer for 60.00 days at 18.3 C
◯ 24 Oct 2012 - Drink and enjoy!

Notes