

Black Is Beautiful Imperial Stout

Imperial Stout (20 C)

Type: All Grain
Batch Size: 22,00 L
Boil Size: 29,08 L
Boil Time: 60 min
End of Boil Vol: 27,08 L
Final Bottling Vol: 19,00 L
Fermentation: Ale, Two Stage

Date: 10 Aug 2020
Brewer:
Asst Brewer:
Equipment: 01 - BIAB 22 L Full
 Volume No Sparge
Efficiency: 62,00 %
Est Mash Efficiency: 73,3 %
Taste Rating: 30,0



Taste Notes: 70g Pale Choc statt Choc 1000

Ingredients

Amt	Name	Type	#	%/IBU	Vol
35,28 L	Brauakademie	Water	1	-	-
7,50 kg	Pale Malt (Weyermann) (6,5 EBC)	Grain	2	59,1 %	4,1
1,50 kg	Oats, Flaked (2,0 EBC)	Grain	3	11,8 %	0,1
0,65 kg	Chocolate 1000 (1000,0 EBC)	Grain	4	5,1 %	0,1
0,50 kg	Barley, Flaked (3,3 EBC)	Grain	5	4,0 %	0,1
0,50 kg	Caramel/Crystal Malt -120L (236,4 EBC)	Grain	6	4,0 %	0,1
0,50 kg	Roasted Barley (591,0 EBC)	Grain	7	4,0 %	0,1
0,34 kg	Chocolate Rye (Weyermann) (482,6 EBC)	Grain	8	2,7 %	0,1
0,19 kg	CaraFa Spezial II (1100,0 EBC)	Grain	9	1,5 %	0,1
28,00 g	Nugget [13,40 %] - First Wort 60,0 min	Hop	10	22,1 IBUs	-
1,00 kg	Corn Sugar (Dextrose) [Boil] (0,0 EBC)	Sugar	11	7,9 %	0,1
28,00 g	Lotus [16,60 %] - Boil 60,0 min	Hop	12	24,9 IBUs	-
60,00 g	Centennial [9,90 %] - Boil 30,0 min	Hop	13	24,4 IBUs	-
50,00 g	Cascade [5,60 %] - Boil 20,0 min	Hop	14	9,1 IBUs	-
100,00 g	Cacao Nibs (Boil 5,0 mins)	Flavor	15	-	-
100,00 g	Coconut (Primary)	Other	16	-	-
1,0 pkg	Hornindal Kveik (Omega #OYL-091)	Yeast	17	-	-
100,00 g	Cacao Nibs (Primary 5,0 mins)	Flavor	18	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 27,496 Plato
Est Final Gravity: 6,304 Plato
Estimated Alcohol by Vol: 12,6 %
Bitterness: 80,5 IBUs
Est Color: 127,7 EBC

Measured Original Gravity: 11,435
 Plato
Measured Final Gravity: 2,561 Plato
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: BIAB Full Volume
Sparge Water: 0,00 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,67
Measured Mash PH: 5,20

Total Grain Weight: 12,70 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 Tin
Mash Step	Add 36,23 L of water at 77,1 C	68,5 C	60 min

Carbonation Type: Bottle
Pressure/Weight: 111,76 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 111,76 g
Corn Sugar
Carbonation (from Meas Vol): Bottle
with 111,33 g Corn Sugar
Age for: 30,00 days

Notes

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