

Magle imp stout

Imperial stout (9 E)

Type: All Grain

Batch Size: 27,00 L

Boil Size: 31,06 L

Boil Time: 60 min

End of Boil Vol: 29,17 L

Final Bottling Vol: 25,50 L

Fermentation: Ale, Two Stage

Date: 01 Jan 2022

Brewer: Hans Jeppsen

Asst Brewer: Stina - Hans - Steen

Equipment: 40 liter gryde

Efficiency: 72,00 %

Est Mash Efficiency: 74,7 %

Taste Rating: 30,0



Taste Notes:

10 g. vanilla pasta fra Tørslefts med i kogning sidste 10 min.

Prepare for Brewing

- Hydrate yeast with 828,45 ml warm water and add optional 41.4 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 40,86 L
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
5000,00 g	Pale Malt (2 Row) Bel (5,9 EBC)	Grain	1	40,7 %	3,26 L
2000,00 g	Munich Malt (17,7 EBC)	Grain	2	16,3 %	1,30 L
867,39 g	Oats, Flaked (2,0 EBC)	Grain	3	7,1 %	0,57 L
712,02 g	Carafa III (1034,3 EBC)	Grain	4	5,8 %	0,46 L
712,02 g	Chocolate Malt (886,5 EBC)	Grain	5	5,8 %	0,46 L
500,00 g	Caraaroma (256,1 EBC)	Grain	6	4,1 %	0,33 L

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 25,54 L of water at 73,1 C	66,7 C	60 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

- Sparge Water Acid: None
- Fly sparge with 15,33 L water at 75,6 C
- Add water to achieve boil volume of 31,06 L
- Estimated pre-boil gravity is 1,102 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1500,00 g	Brown Sugar, Dark [Boil] (98,5 EBC)	Sugar	7	12,2 %	0,95 L
500,00 g	Candi Sugar, Dark [Boil] (541,8 EBC)	Sugar	8	4,1 %	0,35 L
500,00 g	Dememera Sugar [Boil] (3,9 EBC)	Sugar	9	4,1 %	0,32 L
79,56 g	Target [11,00 %] - Boil 60,0 min	Hop	10	46,1 IBUs	-
79,56 g	Northern Brewer [6,30 %] - Boil 30,0 min	Hop	11	20,3 IBUs	-
47,74 g	Target [11,00 %] - Boil 15,0 min	Hop	12	13,7 IBUs	-
80,00 g	Cacao Nibs (Boil 5,0 mins)	Flavor	13	-	-
1,00 Items	Vanilla Beans (Boil)	Flavor	14	-	-

- Estimated Post Boil Vol: 29,17 L and Est Post Boil Gravity: 1,113 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 27,00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
2,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	15	-	-

- Measure Actual Original Gravity _____ (Target: 1,113 SG)
- Measure Actual Batch Volume _____ (Target: 27,00 L)

Fermentation

- 01 Jan 2022 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)
- 05 Jan 2022 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,039 SG)
- Date Bottled/Kegged: 15 Jan 2022 - Carbonation: Bottle with 149,99 g Corn Sugar
- Age beer for 30,00 days at 18,3 C
- 14 Feb 2022 - Drink and enjoy!

Notes