

Kernel 1856 Imperial Brown Stout - 10%

Imperial Stout

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Type: All Grain

IBU : 119 (Tinseth)
BU/GU : 1.22
Colour : 116 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.058
Original Gravity : 1.097
Final Gravity : 1.021

Fermentables (2.31 kg)

1.455 kg - Pale Ale Malt 5.5 EBC (63.1%)
^ The Malt Miller (UK) MAL-00-042
207 g - Brown Malt 135 EBC (9%)
207 g - Munich Malt I 15 EBC (9%)
^ Brouwmaatje (NL) 051.305.1/1kg
184 g - 10 min - Boil - Brown Sugar, Dark 98....
165 g - Black Malt 1340 EBC (7.2%)
^ The Malt Miller (UK) MAL-02-008
67 g - Amber Malt 50 EBC (2.9%)
^ The Malt Miller (UK) MAL-02-000
22 g - Extra Dark Crystal Malt 400 EBC (1%)
^ The Malt Miller (UK) MAL-01-004

Hops (21.1 g)

90 min - 8.5 g - Magnum - 10.7% (40 IBU)
^ The Malt Miller (UK) HOP-06-009
90 min - 6.8 g - Nugget - 13% (39 IBU)
^ Brouwland (BE) 053.291.1
90 min - 5.8 g - Columbus (T90) - 15.5% (40 IBU)
^ The Malt Miller (UK) HOP-05-009

Miscellaneous

Mash - 0.77 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.69 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.76 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.09 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.1 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

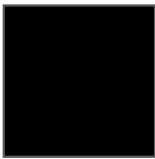
Yeast

1 pkg - Lallemmand (LalBrew) London
^ Brouwmaatje (NL) BM-BL.050.616.2

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 6.37 L
Sparge Water : 4.45 L
Boil Time : 90 min
Total Water : 10.82 L



116 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
69.9 °C - Strike Temp
64 °C - 90 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 58 Mg 12 Na 50 Cl 100 SO 100 HCO 68

SO/Cl ratio: 1
Mash pH: 5.36
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 10%, IBU = 120, EBC = 106.4, OG = 1.101, FG = 1.025.