

Courage - Russian Imperial Stout (clone) - 11.2%

Imperial Stout

Author: Rotation@homebrewinguk.com

Type: All Grain

IBU : 93 (Tinseth)
 BU/GU : 0.94
 Colour : 88 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.060
 Original Gravity : 1.097
 Total Gravity : 1.099
 Final Gravity : 1.014

Fermentables (2.22 kg)

1.667 kg - Extra Pale Malt 3.4 EBC (75.1%)
 277 g - 10 min - Boil - Brown Sugar, Dark 98....
 139 g - Crystal Malt 150 EBC (6.3%)
 ^ The Malt Miller (UK) MAL-01-008
 69 g - Black Malt 1340 EBC (3.1%)
 ^ The Malt Miller (UK) MAL-02-008
 69 g - Chocolate Malt 950 EBC (3.1%)
 ^ The Malt Miller (UK) MAL-02-004
 34 g - Bottling - Brown Sugar, Light 15.8 EBC

Hops (51.1 g)

60 min - 51.1 g - Fuggles - 4.5% (93 IBU)
 ^ The Malt Miller (UK) HOP-04-002

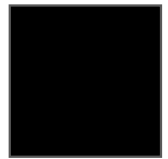
Miscellaneous

Mash - 0.7 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.44 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.68 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.99 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.99 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 5.83 L
 Sparge Water : 3.92 L
 Boil Time : 60 min
 Total Water : 9.75 L



88 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 65.3 °C - Strike Temp
 60 °C - 5 min - Dough in
 66 °C - 90 min - Temperature
 70 °C - 5 min - Sparce

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 180 days - Conditioning
 18 °C - 14 days - Carbonation
 18 °C - 540 days - Maturation

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: 5.4
 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: OG = 1.103.