

Hopala Brewery - Black Marshmallow (clone) - 10%

Imperial Stout

Author: The Thirsty Otter

Type: All Grain

IBU : 41 (Tinseth)
 BU/GU : 0.43
 Colour : 113 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.074
 Original Gravity : 1.096
 Final Gravity : 1.020

Fermentables (2.64 kg)

1.737 kg - Maris Otter Malt 6 EBC (65.9%)
 ^ Lot # 2500001777621
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 350 g - Chateau Crystal 150 EBC (13.3%)
 ^ Lot # 2500005818412
 ^ Brouwmaatje (NL) BM-BL. 051.619.25/1
 350 g - Chateau Munich Light 13 EBC (13.3%)
 ^ Brouwmaatje (NL) BM-BL.051.614.1/1
 75 g - 30 min - Steep - Chocolate Malt 900 EB...
 ^ Brouwmaatje (NL) 051.027.1/250gr
 75 g - 30 min - Steep - Roasted Barley 1000 E...
 ^ Brouwmaatje (NL) BM-BL.051.100.6
 50 g - 30 min - Steep - Black Malt 1340 EBC (...
 ^ The Malt Miller (UK) MAL-02-008

Hops (12.5 g)

60 min - 5 g - Magnum - 10.7% (19 IBU)
 ^ The Malt Miller (UK) HOP-06-009
 30 min - 7.5 g - Magnum - 10.7% (22 IBU)
 ^ The Malt Miller (UK) HOP-06-009

Miscellaneous

Mash - 0.72 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.53 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.72 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.03 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.04 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 3 items - Marshmallow
 Secondary - 1 items - Vanilla Beans

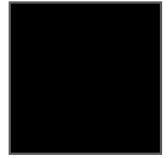
Yeast

1.3 pkg - White Labs California Ale WLP001

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

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

Mash Water : 7.31 L
 Sparge Water : 2.91 L
 Boil Time : 60 min
 Total Water : 10.22 L



113 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 19 °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

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:

Hopalaa Brewery - Black Marshmallow...

Recipe Notes

Target: ABV = 10.0 %, IBU = 40, EBC = 120, OG = 1.098.

Malts:

Maris Otter
Dark Caramel
Munich
Black malt
Chocolate Malt
Roasted Barley

Hops:

Magnum

Misc:

Vanilla Beans
Marshmallow

Yeast:

California Ale