

RESIST - Ukrainian Anti-Imperial Stout - 9.2%

Imperial Stout

Author: Pravda Brewery & Newborg Brewery

Type: All Grain

IBU : 51 (Tinseth)
 BU/GU : 0.58
 Colour : 125 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.061
 Original Gravity : 1.089
 Final Gravity : 1.019

Fermentables (2.11 kg)

1.087 kg - Pale Ale 6 EBC (51.5%)
 272 g - Vienna 9 EBC (12.9%)
 228 g - Oats, Flaked 2 EBC (10.8%)
 147 g - Carafa Special II 1100 EBC (7%)
 147 g - Crystal Malt 60L 159 EBC (7%)
 147 g - Medium Crystal 240 265 EBC (7%)
 82 g - Chocolate Malt 1045 EBC (3.9%)
 97 g - Candi Sugar, Clear 1 EBC

Hops (24.2 g)

First Wort 75 - 11 g - East Kent Goldings (EK...
 60 min - 11 g - East Kent Goldings (EKG) - 5%...
 60 min - 2.2 g - Saaz - 4.5% (4 IBU)

Miscellaneous

Mash - 0.73 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.57 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.73 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.05 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.05 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 15 min - Boil - 0.329 items - Protafloc
 15 min - Boil - 0.329 g - Yeast Nutrients (WL...
 Primary - 329.412 g - Beetroot
 ^ PEEL (IMPORTANT!) AND BAKE ABOUT 50 G/L (2....

Yeast

0.3 pkg - Wyeast Labs London Ale III 1318

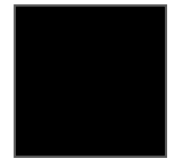
Starter

Step 1: 3 L (327 g DME / 400 g LME)
 488 billion yeast cells
 87 million cells / ml

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.21 L
 Post-Boil Vol : 5.96 L

Mash Water : 6.33 L
 Sparge Water : 4.03 L
 Boil Time : 75 min
 Total Water : 10.36 L



125 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
 59.7 °C - Strike Temp
 55 °C - 15 min - Temperature
 62 °C - 50 min - Temperature
 70 °C - 50 min - Temperature
 77 °C - 15 min - Add Crystal and Chocolate Malts
 78 °C - 60 min - Msh-out

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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: 5.26
 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

RESIST - Ukrainian Anti-Imperial Stout

RESIST - Ukrainian Anti-Imperial Stout

Recipe Notes

A RECIPE DESIGNED BY BREWERS FROM UKRAINE, TO SHOW SOLIDARITY WITH BREWERS AND THE BEER COMMUNITY IN UKRAINE, WITH A SPECIAL BORSHCH-INSPIRED TASTE OF UKRAINE. THE RESIST RECIPE IS NOT PRESCRIPTIVE - BREWERS CAN ADAPT IT TO THEIR NEEDS, AND HAVE CREATIVE LICENCE WITH THE LABEL DESIGN. ALL WE WANT IS FOR YOU TO BREW IT! Typically mashed with 2.5 liters of water per kilo of grain.

#DrinkersForUkraine A FUNDRAISER FOR THE HUMANITARIAN RELIEF EFFORT

NEUTRAL BITTERING HOPS AT THE START OF THE BOIL FOR 45-50 IBU

USE YOUR FAVOURITE HIGH-ATTENUATION BRITISH-STYLE ALE YEAST
YEAST

A TASTE OF UKRAINE - BEETROOT Beetroot notes: PEEL (IMPORTANT!) AND BAKE ABOUT 50 G/L BEETROOT. LET YOUR NOSE BE YOUR GUIDE TO WHEN IT IS READY. CHOP, PUREE, OR OTHERWISE PROCESS IT, AND MIX IT WITH THE FINISHED BEER. USE A MESH BAG TO AVOID TOO MUCH MESS IN THE CCV

MAKE THIS STOUT AS STRONG AS YOU WISH. IF YOU ARE GOING TO 10%+ ABV, YOU MAY WISH TO ADD SOME SIMPLE SUGARS TO THE BOIL.