Brewfather
www.brewfather.app

Imperial Ukrainian Stout   - 9.6%

Imperial Stout
Author: Two Neighbours

Type: All Grain

IBU	: 33 (Tinseth)
BU/GU	: 0.34
Colour	: 96 EBC
Carbonation	: 2.4 CO2-vol

Pre-Boil Gravity	: 1.061
Original Gravity	: 1.094
Total Gravity	: 1.096
Final Gravity	: 1.023

Fermentables (2.33 kg)
1.378 kg - Pale Ale Malt 2-Row 7.9 EBC (59.2%)
352 g - Vienna Malt 7.9 EBC (15.1%)
294 g - Boil - Kodiak Granola bar 3.9 EBC (1...
139 g - Caramel/Crystal Malt 215 EBC (6%)
76 g - Dark Chocolate Malt 1120 EBC (3.3%)
52 g - Roasted Barley 800 EBC (2.2%)
35 g - Black Malt 2-Row 1335 EBC (1.5%)
27 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (22.5 g)
60 min - 9.3 g - Hallertauer Hersbrucker - 4%...
60 min - 2.6 g - Idaho #7 - 13% (14 IBU)
15 min - 4.4 g - Saaz - 4.5% (4 IBU)
1 min - 6.2 g - Hallertauer Hersbrucker - 4%...

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 - 0.69 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.99 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
1 min - Boil - 11.789 g - Coriander Seed
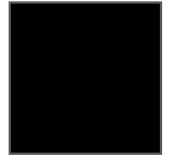1 min - Boil - 4.126 g - Orange Peel, Sweet

Yeast
0.6 pkg - Wyeast Labs American Ale 1056

01 Brouwpunt 5L (60min) (rev 4)
Batch Size	: 5.6 L
Boil Size	: 7.76 L
Post-Boil Vol	: 5.96 L

Mash Water	: 6.1 L
Sparge Water	: 3.73 L
Boil Time	: 60 min
Total Water	: 9.83 L

96 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
High fermentability
57.4 °C - Strike Temp
53 °C - 30 min - Stabilize
68 °C - 30 min - Mash
75 °C - 0 min - Lauter

Fermentation Profile
Ale
21 °C - null Bar - 7 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: 5.4
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: