

## Barclay Perkins - Imperial Brown Stout (1848) - Re-iterated mash

## Imperial Stout

Author: Anders Jensen

Type: All Grain

IBU : 201 (Tinseth)  
 Colour : 118 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.072  
 Original Gravity : 1.105  
 Final Gravity : 1.029

## Fermentables (2.8 kg)

750 g - 1. MASH Chateau Pale Ale 8.5 EBC (26.8%)  
 750 g - 2. MASH Chateau Pale Ale 8.5 EBC (26.8%)  
 343 g - 1. MASH Brown 200 EBC (12.3%)  
 343 g - 2. MASH Brown 200 EBC (12.3%)  
 162 g - 1. MASH Amber Malt 101 EBC (5.8%)  
 162 g - 2. MASH Amber Malt 101 EBC (5.8%)  
 102 g - 1. MASH Chateau Peated 4 EBC (3.7%)  
 102 g - 2. MASH Chateau Peated 4 EBC (3.7%)  
 42 g - 1. MASH Chateau Black 1300 EBC (1.5%)  
 42 g - 2. MASH Chateau Black 1300 EBC (1.5%)

## Hops (124.7 g)

90 min - 38 g - Goldings (Whole) - 5.15% (70...  
 60 min - 38 g - Goldings (Whole) - 5.15% (66...  
 30 min - 48.7 g - Goldings (Whole) - 5.15% (6...

## Miscellaneous

Mash - 0.8 ml - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 1 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.2 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Sparge - 2.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 10 min - Boil - 0.122 g - Protafloc (1/4 tablet)  
 10 min - Boil - 0.73 g - Wyeast Yeast Nutrient

## Yeast

1 pkg - Lallemend Nottingham Yeast  
 0.2 pkg - Fermentis Safale American US-05

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

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

Mash Water : 8.39 L  
 Sparge Water : 3.08 L  
 Boil Time : 90 min  
 Total Water : 11.47 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%



118 EBC

## Mash Profile

Imported  
 77.8 °C - Strike Temp  
 71 °C - 80 min - Alpha & Beta  
 76 °C - 10 min - Mash out

## Fermentation Profile

Imported  
 18 °C - 4 days - Primary  
 21 °C - 5 days - Secondary  
 18 °C - 5 days - Tertiary

## Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...  
 Ca 58 Mg 15 Na 68 Cl 100 SO 101

SO/Cl ratio: 1  
 Mash pH: 5.25  
 Sparge pH: 5.9

## 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

Original recipe notes:  
 1. MASH - Run manually  
 MASH WATER (L) 22  
 SPARGE WATER (L) 8 ~ 60 °C

# Barclay Perkins - Imperial Brown St...

## Recipe Notes

2. MASH - Start the session

MASH WATER (L) 22 (From MASH 1.)

SPARGE WATER (L) 11 ~ 76 °C (reduced 2L)

Result: 17 L batch, and 8%alc