

Hopala Brewery - Black Tonka (clone) - 10.2%

Imperial Stout

Author: The Thirsty Otter

Type: All Grain

IBU : 30 (Tinseth)
 BU/GU : 0.29
 Colour : 107 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.078
 Original Gravity : 1.101
 Final Gravity : 1.023

Fermentables (2.77 kg)

1.386 kg - Maris Otter Malt 6 EBC (50%)
 ^ Lot # 2500001777621
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 832 g - Golden Promise Pale Ale Malt 5 EBC (30%)
 ^ The Malt Miller (UK) MAL-00-034
 333 g - Caramel Dark 90 EBC (12%)
 55 g - 30 min - Steep - Black Malt 1340 EBC (2%)
 ^ The Malt Miller (UK) MAL-02-008
 55 g - 30 min - Steep - Chocolate Malt 900 EBC...
 ^ Brouwmaatje (NL) 051.027.1/250gr
 55 g - 30 min - Steep - Chocolate Rye 650 EBC...
 55 g - 30 min - Steep - Roasted Barley 1000 EBC...
 ^ Brouwmaatje (NL) BM-BL.051.100.6

Hops (6 g)

60 min - 4 g - Columbus (T90) - 15.5% (21 IBU)
 ^ The Malt Miller (UK) HOP-05-009
 30 min - 2 g - Columbus (T90) - 15.5% (8 IBU)
 ^ The Malt Miller (UK) HOP-05-009

Miscellaneous

Mash - 0.72 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.54 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 - 1.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Secondary - 60 ml - Vodka
 Secondary - 5 items - Tonka beans
 Secondary - 1 items - Vanilla

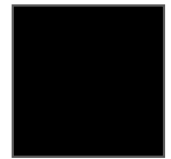
Yeast

1.35 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 : 7.65 L
 Sparge Water : 2.68 L
 Boil Time : 60 min
 Total Water : 10.33 L



107 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 20 °C - 10 days - Primary
 17 °C - 4 days - Diacetyl rest
 20 °C - 14 days - Carbonation
 20 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 58 Mg 12 Na 49 Cl 99 SO 99

SO/Cl ratio: 1

Mash pH: 5.34

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 Tonka (clone)

Recipe Notes

Target: ABV = 11.0 %, IBU = 30, EBC = 110, OG = 1.101.

Steep the chopped/crushed Tonka beans and chopped Vanilla pods in the Vodka for 7 days.
Drop the yeast.
Add the Vodka to secondary.

Malts:

Maris Otter
Golden Promise
Dark Caramel
Black Malt
Chocolate Malt
Rye Chocolate
Roasted Barley

Hops:

Columbus

Misc:

Vanilla Bean
Tonka Bean

Yeast:

California Ale