

Hopalaria - Black Coconut (clone) - 10.5%

Imperial Stout

Author: The Thirsty Otter

Type: All Grain

IBU : 39 (Tinseth)
 BU/GU : 0.4
 Colour : 110 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.076
 Original Gravity : 1.099
 Final Gravity : 1.019

Fermentables (2.49 kg)

1.885 kg - Maris Otter 5.5 EBC (75.6%)
 ^ The Malt Miller (UK) MAL-00-038
 277 g - Munich Malt 24 EBC (11.1%)
 ^ The Malt Miller (UK) MAL-00-027
 111 g - Caramel EXtra Dark 150 EBC (4.5%)
 55 g - Black Malt 1340 EBC (2.2%)
 ^ The Malt Miller (UK) MAL-02-008
 55 g - Chocolate Malt 950 EBC (2.2%)
 ^ The Malt Miller (UK) MAL-02-004
 55 g - Chocolate Rye 650 EBC (2.2%)
 55 g - Roasted Barley 1300 EBC (2.2%)
 ^ The Malt Miller (UK) MAL-02-007

Hops (10 g)

60 min - 5 g - Chinook (T90) - 11.8% (21 IBU)
 ^ The Malt Miller (UK) HOP-05-000
 60 min - 5 g - Magnum - 10.7% (19 IBU)
 ^ The Malt Miller (UK) HOP-06-009

Miscellaneous

Mash - 0.73 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.56 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.72 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.04 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
 Primary - 5 g - Roasted Coconut Flakes
 Secondary - 5 g - Vanilla Bean

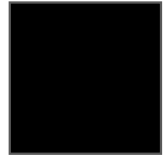
Yeast

1 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 : 7.48 L
 Sparge Water : 2.79 L
 Boil Time : 60 min
 Total Water : 10.27 L



110 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °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:

Recipe Notes

Hopala - Black Coconut (clone)

Recipe Notes

Target: ABV = 10.0 %, IBU = 40, EBC = 110, OG = 1.0988.