

Barclay Perkins - Imperial Brown Stout (1848) - 9.3%

Imperial Stout

Author: Ronald Pattinson

Type: All Grain

IBU : 170 (Tinseth)
 Colour : 84 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.090
 Original Gravity : 1.102
 Final Gravity : 1.031

Fermentables (11.11 kg)

6.804 kg - Finest Maris Otter 5.9 EBC (61.2%)
 2.722 kg - Brown 128 EBC (24.5%)
 1.247 kg - Amber 53 EBC (11.2%)
 340 g - Black Patent 1035 EBC (3.1%)

Hops (464.9 g)

90 min - 161.6 g - East Kent Goldings - 6.1%...
 60 min - 161.6 g - East Kent Goldings - 6.1%...
 15 min - 141.7 g - East Kent Goldings (Leaf)...

Miscellaneous

Mash - 1.4 ml - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 7 g - Calcium Chloride (dihydrate)
 Mash - 1.9 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2 g - Gypsum
 Mash - 2.1 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 1.44 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

200 ml - Wyeast Whitbread Ale 1099 1099

Imported

Batch Size : 24.61 L
 Boil Size : 30.28 L
 Post-Boil Vol : 26.78 L

Mash Water : 30.01 L
 Sparge Water : 7.95 L
 Boil Time : 120 min
 Total Water : 37.96 L

Brewhouse Efficiency: 76%
 Mash Efficiency: 79.4%

Mash Profile

Mash Steps
 71.1 °C - 60 min - Infusion
 76.7 °C - 30 min - Infusion

Fermentation Profile

Imported
 20 °C - 0 days - Primary

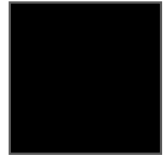
Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 57 Mg 15 Na 68 Cl 100 SO 99

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:



84 EBC

Recipe Notes

Taken from Ron Pattinsons Homebrewers Guide to Vintage Beer.