

Founders - KBS Imperial Stout (clone) - 11.4%

Imperial Stout

Author: Steve Young (Brew Mountain)

Type: All Grain

IBU : 75 (Tinseth)
 BU/GU : 0.7
 Colour : 143 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.076
 Original Gravity : 1.107
 Final Gravity : 1.020

Fermentables (2.63 kg)

1.883 kg - Maris Otter 7.9 EBC (71.5%)
 225 g - Oats, Flaked 2.8 EBC (8.5%)
 162 g - Dextrose 3.9 EBC (6.2%)
 108 g - Chocolate Malt 1185 EBC (4.1%)
 108 g - Thomas Fawcett Roasted Wheat 950 EBC...
 ^ Adjunct for bitters, milds and stouts 3% -...
 74 g - Black Malt 1665 EBC (2.8%)
 74 g - Crystal Dark 270 EBC (2.8%)

Hops (35.7 g)

90 min - 11.4 g - Magnum - 12% (51 IBU)
 25 min - 10.3 g - Willamette - 5.5% (14 IBU)
 10 min - 14 g - Willamette - 5.5% (10 IBU)

Miscellaneous

Mash - 0.39 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 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 0.51 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 15 min - Boil - 14.933 g - Cacao Nibs
 Flameout - 20 g - Sumatran Coffee
 Secondary - 84 ml - Bourbon
 Secondary - 13.333 g - Oak chips
 ^ as long as required
 Secondary - 20.533 g - Sumatran Coffee
 ^ cold brewed

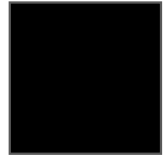
Yeast

1 pkg - Crossmyloof five
 ^ US ale yeast low ester

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 7.42 L
 Sparge Water : 2.83 L
 Boil Time : 60 min
 Total Water : 10.25 L



143 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
 71 °C - Strike Temp
 65 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 7 days - Primary
 22 °C - 3 days - Secondary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 45 Mg 20 Na 68 Cl 100 SO 87

SO/Cl ratio: 0.9
 Mash pH: 5.41
 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: