

## Resist Anti-Imperial Stout - 10%

### Imperial Stout

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Type: All Grain

IBU : 48 (Tinseth)  
 BU/GU : 0.43  
 Colour : 168 EBC  
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.085  
 Original Gravity : 1.111  
 Final Gravity : 1.035

### Fermentables (3.05 kg)

1.516 kg - Pale Ale Malt 8.5 EBC (49.8%)  
 ^ Lot # 20210909  
 ^ Brouwmaatje (NL) 051.011.5  
 434 g - Svaen Vienna 12 EBC (14.3%)  
 ^ Brouwmaatje (NL) BM-SWAENØVIENNA  
 340 g - Flaked Oats 2 EBC (11.2%)  
 ^ Brouwmaatje (NL) BM/BL.051.163.4/1  
 211 g - Crystal Malt 150 EBC (6.9%)  
 ^ The Malt Miller (UK) MAL-01-008  
 211 g - Dark Crystal Malt 240 EBC (6.9%)  
 ^ The Malt Miller (UK) MAL-01-002  
 210 g - 30 min - Steep - Black Malt 1340 EBC...  
 ^ The Malt Miller (UK) MAL-02-008  
 123 g - 30 min - Steep - Chocolate Malt 900 E...  
 ^ Brouwmaatje (NL) 051.027.1/250gr

### Hops (10.6 g)

60 min - 10.6 g - Hallertau Magnum - 14% (48...

### Miscellaneous

Mash - 0.74 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.59 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.74 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.06 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.06 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Secondary - 267.326 g - Beets

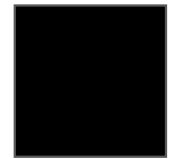
### Yeast

0.3 pkg - Omega British Ale II OYL-007

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

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

Mash Water : 8.14 L  
 Sparge Water : 2.34 L  
 Boil Time : 60 min  
 Total Water : 10.48 L



168 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (45 min)  
 69.9 °C - Strike Temp  
 64 °C - 45 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 23 °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: 5.38  
 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

Target: ABV = 10 %, IBU = 48, OG = 1.111, FG = 1.038.

<https://beerandbrewing.com/recipe-resist-anti-imperial-stout>