

Harvey's Imperial Stout (clone) - 4.9%

British-Style Imperial Stout

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Type: All Grain

IBU : 51 (Tinseth)
 BU/GU : 0.93
 Colour : 182 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
 Original Gravity : 1.055
 Final Gravity : 1.018

Fermentables (1.86 kg)

1.093 kg - Maris Otter 5.5 EBC (58.9%)
 ^ The Malt Miller (UK) MAL-00-038
 218 g - 30 min - Steep - Chocolate Malt 950 EBC (1.1%)
 ^ The Malt Miller (UK) MAL-02-004
 218 g - 30 min - Steep - Dark Crystal Malt 2400 EBC (2.6%)
 ^ The Malt Miller (UK) MAL-01-002
 109 g - 30 min - Steep - Black Malt 1340 EBC (1.4%)
 ^ The Malt Miller (UK) MAL-02-008
 109 g - Flaked Oats Including Husk 2 EBC (5.9%)
 ^ The Malt Miller (UK) MAL-03-007
 109 g - 30 min - Steep - Roasted Barley 1300 EBC (1.4%)
 ^ The Malt Miller (UK) MAL-02-007

Hops (34.7 g)

60 min - 16.2 g - Fuggle (Whole) - 5% (36 IBU)
 ^ Worcester Hop Shop (UK)
 15 min - 11.2 g - Fuggle (Whole) - 5% (12 IBU)
 ^ Worcester Hop Shop (UK)
 5 min - 7.3 g - Fuggle (Whole) - 5% (3 IBU)
 ^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.26 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.91 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.92 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.9 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

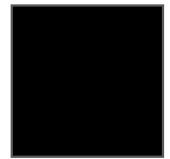
Yeast

0.6 pkg - Wyeast Labs British Ale Yeast 1098
 ^ Brouwmaatje (NL) BM-BL.050.157.6

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

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

Mash Water : 3.61 L
 Sparge Water : 5.42 L
 Boil Time : 60 min
 Total Water : 9.03 L



182 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature
 75 °C - 10 min - Mash out

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 59 Mg 12 Na 50 Cl 100 SO 100

SO/Cl ratio: 1
 Mash pH: 5.39
 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:

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Recipe Notes

Target: OG = 1.093, FG = 1.022.

Yeast: Wyeast 1098 or White Labs WLP002.