

Chocolate Donut Pastry Stout - 8.8%

Imperial Stout

Author: Woodshop Brewers

Type: All Grain

IBU : 61 (Tinseth)
 BU/GU : 0.64
 Colour : 74 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.069
 Original Gravity : 1.096
 Final Gravity : 1.029

Fermentables (2.35 kg)

1.029 kg - Maris Otter Pale Ale Malt 5.9 EBC...
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The Malt Miller (UK) MAL-00-036
 572 g - Pale Ale Malt 6 EBC (24.3%)
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The Malt Miller (UK) MAL-00-010
 285 g - Rolled Oats 2 EBC (12.1%)
 ^ The Malt Miller (UK) MAL-03-009
 229 g - Dark Crystal Malt 240 EBC (9.7%)
 ^ The Malt Miller (UK) MAL-01-002
 122 g - Milk Sugar (Lactose) 0 EBC (5.2%)
 86 g - Pale Chocolate Malt 525 EBC (3.7%)
 ^ The Malt Miller (UK) MAL-02-011
 29 g - Roasted Barley 1300 EBC (1.2%)
 ^ The Malt Miller (UK) MAL-02-007

Hops (43.8 g)

60 min - 5.8 g - Golding - 5% (11 IBU)
 50 min - 7.6 g - Golding - 5% (14 IBU)
 40 min - 7.6 g - Golding - 5% (12 IBU)
 30 min - 7.6 g - Golding - 5% (11 IBU)
 20 min - 7.6 g - Golding - 5% (9 IBU)
 10 min - 7.6 g - Golding - 5% (5 IBU)

Miscellaneous

Mash - 0.75 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.6 ml - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.75 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.5 items - Chocolate Donuts
 Mash - 1.52 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

1 pkg - Lallemend (LalBrew) Nottingham Yeast
 ^ Lot # 10812600497711V
 ^ The Malt Miller (UK) YEA-02-023

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

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

Mash Water : 6.69 L
 Sparge Water : 3.33 L
 Boil Time : 60 min
 Total Water : 10.02 L



74 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - null Bar - 10 days - Primary

Water Profile

Distilled Water (Style - Imperial Stout)
 Ca 31 Mg 15 Na 50 Cl 100 SO 59

SO/Cl ratio: 0.6
 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: