

Russian Imperial Stout - 8%

American-Style Imperial Stout

Author: garven82 / The Malt Miller

Type: All Grain

IBU : 54 (Tinseth)
 BU/GU : 0.66
 Colour : 84 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.062
 Original Gravity : 1.081
 Final Gravity : 1.020

Fermentables (2.01 kg)

1.708 kg - Pale Ale Malt 5.5 EBC (84.8%)
 ^ The Malt Miller (UK) MAL-00-042
 61 g - Rolled Oats 2 EBC (3%)
 ^ The Malt Miller (UK) MAL-03-009
 49 g - Crystal Light 104 EBC (2.4%)
 49 g - Crystal Malt 150 EBC (2.4%)
 ^ The Malt Miller (UK) MAL-01-008
 49 g - Roasted Barley 1300 EBC (2.4%)
 ^ The Malt Miller (UK) MAL-02-007
 37 g - Carafa Special III 1400 EBC (1.8%)
 ^ Brouwmaatje (NL) 051.220.2
 37 g - Chocolate Malt 950 EBC (1.8%)
 ^ The Malt Miller (UK) MAL-02-004
 24 g - Dark Crystal Malt 240 EBC (1.2%)
 ^ The Malt Miller (UK) MAL-01-002

Hops (26.9 g)

60 min - 12.3 g - Challenger (T90) - 6.1% (30...
 ^ The Malt Miller (UK) HOP-04-000
 30 min - 14.6 g - East Kent Goldings - 5.4% (...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.69 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.44 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.69 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.99 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 15 min - Boil - 0.487 items - Whirlfloc
 Secondary - 0.487 items - Vanilla Pod

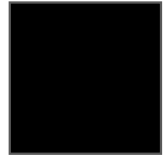
Yeast

0.5 pkg - Fermentis SafAle English Ale S-04
 ^ Brouwmaatje (NL) BM-BL.050.005.8

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

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

Mash Water : 6.04 L
 Sparge Water : 3.77 L
 Boil Time : 60 min
 Total Water : 9.81 L



84 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

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 58 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: ABV = 8.2 %, IBU = 60, OG = 1.070, FG = 1.018.