

Brewdog - #101 Cocoa Psycho (clone) - 10.5%

Imperial Stout

Author: Brewdog

Type: All Grain

IBU : 85 (Tinseth)
 Colour : 240 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.075
 Original Gravity : 1.098
 Final Gravity : 1.018

Fermentables (2.52 kg)

1.55 kg - Clear Choice Malt Extra Pale 3 EBC...
 ^ The Malt Miller (UK) MAL-00-009
 335 g - Roasted Barley 1300 EBC (13.3%)
 ^ The Malt Miller (UK) MAL-02-007
 280 g - Black Malt 1340 EBC (11.1%)
 ^ The Malt Miller (UK) MAL-
 220 g - Pale Wheat Malt 3 EBC (8.7%)
 ^ The Malt Miller (UK) MAL-00-047
 110 g - Oak Smoked Wheat Malt 7 EBC (4.4%)
 ^ The Malt Miller (UK) MAL-00-013
 29 g - Crystal Malt 150 EBC (1.2%)
 ^ The Malt Miller (UK) MAL-01-008

Hops (42 g)

60 min - 20 g - Cascade (T90) - 6.5% (46 IBU)
 ^ The Malt Miller (UK) HOP-05-005
 30 min - 22 g - Cascade (T90) - 6.5% (39 IBU)
 ^ The Malt Miller (UK) HOP-05-005

Miscellaneous

Mash - 1.42 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 - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Flameout - 7 ml - Cacao Nibs
 Flameout - 7 ml - Coffee Beans
 Bottling - 7 ml - Cacao Nibs
 Bottling - 7 ml - Coffee Beans
 Bottling - 4.2 ml - Oak Chips

Yeast

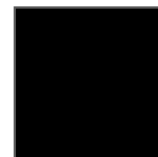
0.5 pkg - Fermentis Safale American US-05
 ^ Lot # 52300 0623 225
 ^ The Malt Miller (UK) YEA-02-025

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

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

Mash Water : 7.57 L
 Sparge Water : 2.73 L
 Boil Time : 60 min
 Total Water : 10.3 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



240 EBC

Mash Profile

Mash
 71 °C - Strike Temp
 65 °C - 75 min - Mash step

Fermentation Profile

Imported
 21 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 57 Mg 19 Na 67 Cl 100 SO 82

SO/Cl ratio: 0.8
 Mash pH: 5.43

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 = 85, OG = 1.098, FG = 1.012, EBC = 296, PH = 4.4, Attenuation = 87.76 %.
 Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).