

Putin Imperial Stout #1

Imperial Stout (20 C)

Type: All Grain

Batch Size: 25.00 l

Boil Size: 31.54 l

Boil Time: 90 min

End of Boil Vol: 27.04 l

Final Bottling Vol: 26.10 l

Fermentation: Ale, Two Stage

Taste Notes:

Date: 05 Feb 2016

Brewer: Kristian H. Andersen

Asst Brewer:

Equipment: KHA's HERMS setup

Efficiency: 70.00 %

Est Mash Efficiency: 72.8 %

Taste Rating: 30.0



Prepare for Brewing

- Create a yeast starter with 2.10 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 45.96 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
8.00 kg	Pale Malt (Weyermann) (6.5 EBC)	Grain	1	70.2 %
1.00 kg	Carafa II (Weyermann) (817.5 EBC)	Grain	2	8.8 %
1.00 kg	Roasted Barley (Thomas Fawcett) (1199.7 EBC)	Grain	3	8.8 %
1.00 kg	Wheat Malt, Dark (Weyermann) (13.8 EBC)	Grain	4	8.8 %
0.40 kg	Dark Crystal Malt (Thomas Fawcett) (300.0 EBC)	Grain	5	3.5 %

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 40.21 l of water at 70.5 C	65.0 C	90 min
Mash Out	Heat to 75.5 C over 20 min	75.5 C	10 min

- Fly sparge with 5.75 l water at 75.6 C
- Add water to achieve boil volume of 31.54 l
- Estimated pre-boil gravity is 1.082 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
75.00 g	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	6	42.4 IBUs
60.00 g	Northern Brewer [8.50 %] - Boil 30.0 min	Hop	7	26.1 IBUs
30.00 g	Northern Brewer [8.50 %] - Boil 15.0 min	Hop	8	8.4 IBUs
60.00 g	East Kent Goldings (EKG) [5.00 %] - Boil 10.0 min	Hop	9	7.2 IBUs
85.00 g	East Kent Goldings (EKG) [5.00 %] - Boil 3.0 min	Hop	10	3.5 IBUs

- Estimated Post Boil Vol: 27.04 l and Est Post Boil Gravity: 1.099 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 25.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Irish Ale Yeast (White Labs #WLP004)	Yeast	11	-

- Measure Actual Original Gravity _____ (Target: 1.099 SG)
- Measure Actual Batch Volume _____ (Target: 25.00 l)
- Add water if needed to achieve final volume of 25.00 l

Fermentation

- 05 Feb 2016 - Primary Fermentation (4.00 days at 19.4 C ending at 19.4 C)
- 09 Feb 2016 - Secondary Fermentation (10.00 days at 19.4 C ending at 19.4 C)

Dry Hop and Bottle/Keg
Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
60.00 g	East Kent Goldings (EKG) [5.00 %] - Dry Hop 0.0 Days	Hop	12	0.0 IBUs

- Measure Final Gravity: _____ (Estimate: 1.023 SG)
- Date Bottled/Kegged: 19 Feb 2016 - Carbonation: Bottle with 153.52 g Corn Sugar
- Age beer for 30.00 days at 18.3 C
- 20 Mar 2016 - Drink and enjoy!

Notes

Inspired by Mike Riddle's Tricentennial Stout (Brewing Classic Styles, pp 176)