

Newfermenters Bourbon Barrel A

Imperial Stout (20 C)

Type: All Grain
Batch Size: 25.00 l
Boil Size: 35.21 l
Boil Time: 90 min
End of Boil Vol: 28.01 l
Final Bottling Vol: 23.11 l
Fermentation: Ale, Single Stage

Date: 2020-05-16
Brewer: Andrew
Asst Brewer:
Equipment: My Equipment - big kettles
Efficiency: 65.00 %
Est Mash Efficiency: 69.9 %
Taste Rating: 30.0



Taste Notes:

Ingredients

| Amt | Name | Type | # | %/IBU |
|---------|---|-------|----|-----------|
| 9.13 kg | Pale Malt, Maris Otter (Thomas Fawcett) (5.9 EBC) | Grain | 1 | 69.5 % |
| 1.25 kg | Munich Malt (17.7 EBC) | Grain | 2 | 9.5 % |
| 0.75 kg | Rye Malt (9.3 EBC) | Grain | 3 | 5.7 % |
| 0.50 kg | BEST Special X (BESTMALZ) (350.0 EBC) | Grain | 4 | 3.8 % |
| 0.50 kg | Chocolate Malt (Thomas Fawcett) (1000.8 EBC) | Grain | 5 | 3.8 % |
| 0.50 kg | Oats, Flaked (2.0 EBC) | Grain | 6 | 3.8 % |
| 0.25 kg | Caramel/Crystal Malt -120L (236.4 EBC) | Grain | 7 | 1.9 % |
| 0.25 kg | Roasted Barley (591.0 EBC) | Grain | 8 | 1.9 % |
| 67.82 g | Columbus (Tomahawk) [14.00 %] - Boil 60.0 min | Hop | 9 | 68.2 IBUs |
| 3.6 pkg | Safale American (DCL/Fermentis #US-05) [50.28 ml] | Yeast | 10 | - |

Gravity, Alcohol Content and Color

Est Original Gravity: 1.105 SG
Est Final Gravity: 1.033 SG
Estimated Alcohol by Vol: 9.6 %
Bitterness: 68.2 IBUs
Est Color: 92.3 EBC

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 427.1 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: -1.58 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.44
Measured Mash PH: 5.20

Total Grain Weight: 13.13 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

| Name | Description | Step Temperature | Step Time |
|----------|--------------------------------|------------------|-----------|
| Mash In | Add 38.14 l of water at 68.3 C | 63.0 C | 75 min |
| Mash Out | Add 13.70 l of water at 99.9 C | 71.9 C | 10 min |

Sparge: Fly sparge with -1.58 l water at 75.6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 135.92 g
Keg/Bottling Temperature: 21.1 C

Volumes of CO2: 2.3
Carbonation Est: Bottle with 135.92 g
 Corn Sugar
Carbonation (from Meas Vol): Bottle with

Fermentation: Ale, Single Stage

Fermenter:

111.33 g Corn Sugar

Age for: 30.00 days

Storage Temperature: 18.3 C

Notes

Created with *BeerSmith*