

Bourbon Barrel Imp Stout

Imperial Stout (20 C)

Type: All Grain
Batch Size: 20.50 L
Boil Size: 29.31 L
Boil Time: 60 min
End of Boil Vol: 24.31 L
Final Bottling Vol: 18.99 L
Fermentation: Ale, Two Stage

Date: 08 May 2020
Brewer: Brent
Asst Brewer:
Equipment: 2. BIAB - 5 Gallon
Efficiency: 60.00 %
Est Mash Efficiency: 68.3 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
37.79 L	1. CBS Home Water	Water	1	-	-
10.00 ml	Lactic Acid (Mash)	Water Agent	2	-	-
4.87 g	Epsom Salt (MgSO4) (Mash)	Water Agent	3	-	-
2.18 g	Calcium Chloride (Mash)	Water Agent	4	-	-
0.40 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	5	-	-
8.13 kg	Pale Malt, Maris Otter (3.0 SRM)	Grain	6	70.0 %	5.30 L
1.16 kg	Munich Malt (9.0 SRM)	Grain	7	10.0 %	0.76 L
0.62 kg	Rye Malt (4.7 SRM)	Grain	8	5.3 %	0.40 L
0.47 kg	BEST Special X (BESTMALZ) (177.7 SRM)	Grain	9	4.0 %	0.31 L
0.47 kg	Chocolate Malt (450.0 SRM)	Grain	10	4.0 %	0.31 L
0.37 kg	Oats, Flaked (1.0 SRM)	Grain	11	3.2 %	0.24 L
0.20 kg	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	12	1.7 %	0.13 L
0.20 kg	Roasted Barley (300.0 SRM)	Grain	13	1.7 %	0.13 L
60.00 g	Columbus (Tomahawk) [14.00 %] - Boil 60...	Hop	14	67.6 IBUs	-
3.0 pkg	California Ale (White Labs #WLP001) [35....	Yeast	15	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.104 SG
Est Final Gravity: 1.025 SG
Estimated Alcohol by Vol: 10.7 %
Bitterness: 67.6 IBUs
Est Color: 46.2 SRM

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: BIAB 20l final
Sparge Water: 0.00 L
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.42
Measured Mash PH: 5.20

Total Grain Weight: 11.62 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 36.42 L of water and heat to 67.8 C over 4 min	67.8 C	40 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 111.68 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 18.3 C

Volumes of CO2: 2.3
Carbonation Est: Bottle with 111.68 g Corn Sugar
Carbonation (from Meas Vol): Bottle with 111.33 g Corn Sugar
Age for: 30.00 days

Notes

Created with *BeerSmith*