

Sylvester Stoutlone

Imperial Stout (13 F)

Type: All Grain
Batch Size: 50,00 l
Boil Size: 68,89 l
Boil Time: 90 min
End of Boil Vol: 58,67 l
Final Bottling Vol: 47,20 l
Fermentation: Ale, Two Stage

Date: 05 Dec 2016
Brewer:
Asst Brewer:
Equipment: Pot (18.5 Gal/70 L) - BIAB
Efficiency: 68,00 %
Est Mash Efficiency: 76,6 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
15000,00 g	Pale Malt (6 Row) US (3,9 EBC)	Grain	1	65,2 %
1000,00 g	Black (Patent) Malt (1200,0 EBC)	Grain	2	4,3 %
1000,00 g	Caramel/Crystal Malt - 40L (100,0 EBC)	Grain	3	4,3 %
1000,00 g	Caramel/Crystal Malt -120L (250,0 EBC)	Grain	4	4,3 %
1000,00 g	Munich Malt (17,7 EBC)	Grain	5	4,3 %
800,00 g	Chocolate Malt (900,0 EBC)	Grain	6	3,5 %
500,00 g	Barley, Flaked (3,3 EBC)	Grain	7	2,2 %
500,00 g	Melanoiden Malt (39,4 EBC)	Grain	8	2,2 %
500,00 g	Oats, Flaked (2,0 EBC)	Grain	9	2,2 %
350,00 g	Peanuts (Mash 1,0 hours)	Spice	10	-
250,00 g	Cocoa powder (Mash 1,0 hours)	Spice	11	-
100,00 g	Magnum [13,80 %] - First Wort 60,0 min	Hop	12	56,7 IBUs
250,00 g	Marshmallows (2,0 EBC)	Sugar	13	1,1 %
250,00 g	Milk Sugar (Lactose) (0,0 EBC)	Sugar	14	1,1 %
30,00 g	Perle [8,00 %] - Boil 15,0 min	Hop	15	4,4 IBUs
2,0 pkg	English Ale (White Labs #WLP002) [35,49 ml]	Yeast	16	-
700,00 g	Butterscotch sauce (2,0 EBC)	Sugar	17	3,0 %
500,00 g	Honey (2,0 EBC)	Sugar	18	2,2 %

Gravity, Alcohol Content and Color

Est Original Gravity: 1,093 SG
Est Final Gravity: 1,026 SG
Estimated Alcohol by Vol: 9,0 %
Bitterness: 61,1 IBUs
Est Color: 102,9 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, Medium Body, Batch Sparge
Sparge Water: 34,67 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,43
Measured Mash PH: 5,20

Total Grain Weight: 23000,00 g
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 Time
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		Step Temperature	
Mash In	Add 55,55 l of water at 73,1 C	66,7 C	60 min

Sparge: Batch sparge with 3 steps (Drain mash tun , 17,34l, 17,34l) of 75,6 C water

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: 277,62 g

Keg/Bottling Temperature: 21,1 C

Fermentation: Ale, Two Stage

Volumes of CO2: 2,3

Carbonation Used: Bottle with
277,62 g Corn Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

Add cocoa powder and roasted & ground peanuts to mash.

Add burnt honey, butterscotch sauce, lactose and marshmallows to boil.

Add cocoa nibs, oak chips (soaked in alcohol) and vanilla beans to secondary.

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