

ØLB Nr. 79 Løjm Whisky Stout

Russian Imperial Stout (12 C)

Type: All Grain
Batch Size: 135,00 l
Boil Size: 155,29 l
Boil Time: 90 min
End of Boil Vol: 144,79 l
Final Bottling Vol: 132,00 l
Fermentation: My Aging Profile

Date: 23 Jul 2016
Brewer: Mogens, Nicolai, Per, Nis
Asst Brewer:
Equipment: Blichmann BoilerMaker 55 Gallon (200 l) 65%
Efficiency: 72,00 %
Est Mash Efficiency: 74,1 %
Taste Rating: 35,0



Taste Notes: Egetræspåner lageret i 2 liter Lagavulin 16 års whisky 30 dage.
Kommet i gærtanken de sidste 3 uger

Prepare for Brewing

- Create a yeast starter with 2,00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 219,63 l
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
40,00 kg	Pale Malt (2 Row) Bel (5,9 EBC)	Grain	1	65,3 %
7,00 kg	Oats, Malted (2,0 EBC)	Grain	2	11,4 %
5,00 kg	Caramel Rye Malt (80,0 EBC)	Grain	3	8,2 %
3,00 kg	(de) CHATEAU WHISKY (3,3 EBC)	Grain	4	4,9 %
2,00 kg	Caramel/Crystal Malt - 30L (59,1 EBC)	Grain	5	3,3 %
2,00 kg	Chocolate Malt Fawcett (1000,0 EBC)	Grain	6	3,3 %
1,25 kg	Carafa I (800,0 EBC)	Grain	7	2,0 %
1,00 kg	Black Malt Fawcett 1200-1400 EBC (1200,0 EBC)	Grain	8	1,6 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 162,74 l of water at 74,0 C	66,7 C	60 min

- Sparge Water Acid:
- Fly sparge with 56,89 l water at 75,6 C
- Add water to achieve boil volume of 155,29 l
- Estimated pre-boil gravity is 1,087 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
300,00 g	Chinook [13,00 %] - Boil 60,0 min	Hop	9	43,3 IBUs
200,00 g	Chinook [13,00 %] - Boil 30,0 min	Hop	10	22,2 IBUs
150,00 g	Amarillo Gold [8,50 %] - Boil 15,0 min	Hop	11	7,0 IBUs
150,00 g	Amarillo Gold [8,50 %] - Boil 5,0 min	Hop	12	2,8 IBUs

- Estimated Post Boil Vol: 144,79 l and Est Post Boil Gravity: 1,097 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 135,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
5,0 pkg	California Ale (White Labs #WLP001) [35,49 ml]	Yeast	13	-

- Measure Actual Original Gravity _____ (Target: 1,097 SG)
- Measure Actual Batch Volume _____ (Target: 135,00 l)
- Add water if needed to achieve final volume of 135,00 l

Fermentation

- 23 Jul 2016 - Primary Fermentation (21,00 days at 17,8 C ending at 17,8 C)

Primary Ingredients

Amt	Name	Type	#	%/IBU
500,00 g	Oak Chips (Secondary 21,0 days)	Flavor	14	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,021 SG)
- Date Bottled/Kegged: 13 Aug 2016 - Carbonation: Bottle with 747,07 g Corn Sugar
- Age beer for 90,00 days at 11,1 C
- 11 Nov 2016 - Drink and enjoy!

Notes

149F 90 min mash.

64F ferment. Let rise after 48 hours.