Belgian Malts that Make Your Beer So Special

Imperial Stout



ABV 6.5%	Color 110 EBC	Bitterness 28 IBU

Description
Extremely dark in color with malty, chocolate, deeply roasted with accents of dark fruit (raisin and fig) aromas and flavors. The bitterness of this beer is low to moderate.

Service:
Glass: Pint Glass

Temperature: 4-8 °C

BREWER`S TIPS
To add more roasted notes to the beer, you can add up to 8% of roasted barley.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: info@castlemalting.com
Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	60% / 13.7 kg
Château Cara Ruby®	10% / 2.3 kg
Château Roasted Barley	2% / 0.5 kg
Château Chocolat	8% / 1.8 kg
Château Abbey	20% / 4.6 kg

HOPS

East Kent Golding (5.0% aa)	290 g

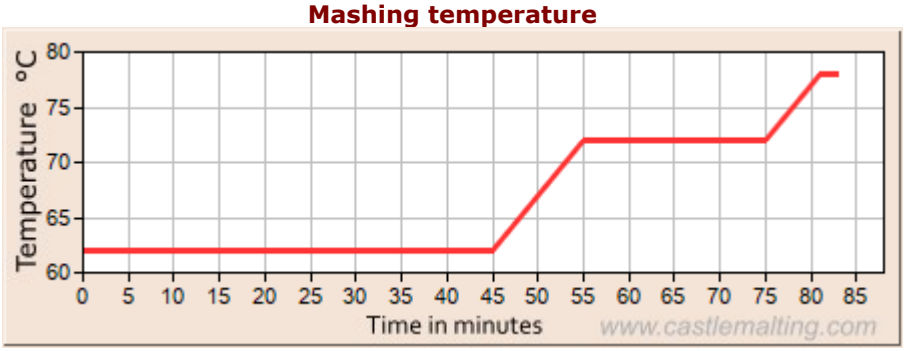
YEAST

SafAle S-04	65 g

SUGAR

Brown Sugar (Cassonade)	500 g

Mashing temperature



Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.8 L/kg

Mash-in at 62°C

Rest for 45min at 62°C

Rise to 72°C at 1°C/min

Rest for 20min at 72°C and do the **Iodine Test**

Rise to 78°C at 1°C/min

Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling
Boil for 60min.

Hop addition 1: After 10min add 190g East Kent Golding.

Hop Addition 2: After 50min add 100g East Kent Golding.

Sugar addition: After 50min add Brown Sugar.

Whirlpool to remove the trub

Total	6.0%	Batch	100L	OG	15.0°P	Efficiency	85%

evap		size					

Step 3: Fermentation and Maturation
Cool down the wort to 16°C and pitch the yeast.

Ferment at 16°C for 2 days then rise to 18°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 7 days.

Attenuation	77%	FG	3.40°P

Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.4 volumes of CO2**. The beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.

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