

(2023.Q4) Santas Black Rose



Imperial Stout

Recipe by **Michael Nielsen**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
23 L	2 L	90 mins	70%	31.52 L	9.89 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.107	1.028	55.0	99.4	10.36%	

Mash and Sparge volumes calculated using the "Grainfather-G40" profile.

Fermentables

	Amount	Usage	PPG	EBC
Golden Promise Supplier: Thomas Fawcett & Sons	9.00 kg (71%)	Mash	37.7	5.9
Oats, Flaked Supplier: Briess	1.00 kg (8%)	Mash	39.1	2.8
Munich II Supplier: Weyermann	0.80 kg (6%)	Mash	37.8	22.5
Chocolate Malt Supplier: Thomas Fawcett & Sons	0.60 kg (5%)	Mash	34.0	1,001.5
Rice, Hulls Supplier: Briess	0.50 kg (4%)	Mash	0.0	0.0
Roasted Barley Supplier: Thomas Fawcett & Sons	0.40 kg (3%)	Mash	34.0	1,200.6
Smoked Malt Supplier: Generic	0.20 kg (2%)	Mash	37.0	22.5
Carafa III Supplier: Weyermann	0.10 kg (1%)	Mash	35.8	1,035.0
Caraaroma Supplier: Weyermann	0.10 kg (1%)	Mash	33.8	350.9

Mash Steps

Temp **Time**

Mash In	68 °C	60 min
Mash Out	76 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Columbus (CTZ) (IBU: 41.2)	34.00 g (27%)	Pellet	Boil	90 min	17
Willamette (IBU: 9.6)	40.00 g (32%)	Leaf	Boil	20 min	5.5
Willamette (IBU: 4.2)	50.00 g (40%)	Leaf	Boil	0 min	5.5

Yeast

	Amount	Attenuation
Lallemand Nottingham Yeast	3 packets	75 %

Extras

	Amount	Usage	Time
Protafloc	0.5 each	Boil	15 min
Fermax Yeast Nutrient	3 g	Boil	15 min
Cacao Nibs	41 g	FlameOut	0 min
Kværnet Sumatra kaffe	37 g	FlameOut	0 min
Amylase Enzyme	3 g	Primary	0 days
American Oak Cubes - Medium Toast	40 g	Primary	6 days

Fermentation Steps

	Temp	Time
Fermentation 1	21 °C	10 days

Notes

Nottingham gær skal udvandes inden det tilsættes - ca. 20 minutter

Egetræ infused med whisky tilføres 2 dage efter gæring er startet