

(2024.Q1.1) Midnight Mirage Smoked Stout



Imperial Stout

Recipe by **Michael Nielsen**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
26 L	2 L	90 mins	70%	30.61 L	14.88 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.101	1.025	45.7	131.4	10.00%	

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

Fermentables

	Amount	Usage	PPG	EBC
Beech Smoked Barley Malt (Rauchmalz) Supplier: Weyermann	9.10 kg (65%)	Mash	36.8	3.9
Caraaroma Supplier: Weyermann	1.13 kg (8%)	Mash	33.8	350.9
Rye Malt Supplier: Weyermann	0.80 kg (6%)	Mash	29.0	5.9
Golden Promise Supplier: Thomas Fawcett & Sons	0.80 kg (6%)	Mash	37.7	5.9
Carafa II Supplier: Weyermann	0.76 kg (5%)	Mash	35.8	818.2
Rice, Hulls Supplier: Briess	0.56 kg (4%)	Mash	0.0	0.0
Roasted Barley Supplier: Thomas Fawcett & Sons	0.45 kg (3%)	Mash	34.0	1,200.6
Black Malt Supplier: Thomas Fawcett & Sons	0.45 kg (3%)	Mash	34.0	1,301.2

Mash Steps

	Temp	Time
Mash In/Protein Rest	54 °C	20 min

Mash Steps

	Temp	Time
Alpha-amylase	68 °C	30 min
Mash Out	78 °C	20 min

Hops

	Amount	Type	Usage	Time	AA
Centennial (IBU: 41.1)	59.00 g (61%)	Pellet	Boil	90 min	10.5
Fuggles (IBU: 4.5)	37.00 g (39%)	Pellet	Boil	2 min	4.8

Yeast

	Amount	Attenuation
American West Coast Ale Product Code: BRY-97	28 g	76.5 %

Extras

	Amount	Usage	Time
Amylase Enzyme	4 g	Mash	0 min
Klar Urt	0.75 each	Boil	10 min
Fermax Yeast Nutrient	5 g	Boil	10 min

Fermentation Steps

	Temp	Time
Fermentation 1	18 °C	10 days

Notes