

# 1848 Barclay Perkins IBSt 1st Imperial Stout

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **138**
- SRM **43.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

## Steps

- Temp **71 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **71C**
- Keep mash **2 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	6 kg (61.2%)	81 %	6
Grain	Fawcett - Brown	2.5 kg (25.5%)	72 %	180
Grain	Amber Malt	1 kg (10.2%)	75 %	43
Grain	Carafa III	0.3 kg (3.1%)	70 %	1500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	130 g	90 min	6.1 %
Boil	East Kent Goldings	130 g	60 min	6.1 %
Boil	East Kent Goldings	120 g	15 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	53.33 ml	White Labs
Starter w 2l				

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc T	1.25 g	Boil	15 min

### Notes

- <https://www.brewersfriend.com/homebrew/recipe/view/828618/1848-barclay-perkins-ibst-1st-imperial-stout>  
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