

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>
Aug 15, 2022, 4:34 PM