

# 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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