

Bourbon Oak Imperial Stout

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Category: 13 - Stout
Subcategory: F - Russian Imperial Stout



Kettle Volume: 13.71 gal (S.G.: 1.085)
Boil Duration: 90.0 min
Evaporation: 2.25 gal
Water Volume Added: 0.0 gal
Final Volume: 11.0 gal (S.G.: 1.106)

Efficiency: 83.0%
Attenuation: 72.0%
Evap/Hour: 1.5 gal

Ingredients:

22.0 lb American 2-row
2.50 lb Chocolate Malt
2.50 lb Crystal Malt 80°L
2.0 lb Victory® Malt
2.0 lb Roast Barley
1.0 lb Black Malt
1.0 lb Rice Hulls
6 lb CBW Pilsner Light (DRY)
3.0 oz Chinook (13.0%) - added during boil, boiled 60.0 min
1.0 oz Northern Brewer (8.0%) - added during boil, boiled 15.0 min
1.0 tsp Irish Moss - added during boil, boiled 15.0 min
1.0 oz Centennial (10.0%) - added during boil, boiled 5.0 min
2.0 ea White Labs WLP001 California Ale
1.0 ea White Labs WLP653 Brettanomyces Lambicus
1.0 ea White Labs WLP650 Brettanomyces Bruxellensis
1.5 oz American Oak Wood Chips - added dry to secondary fermenter
1.5 oz Hungarian Oak Cubes (Medium Toast) - added dry to secondary fermenter
1.5 oz American Oak Cubes (Medium+ Toast) - added dry to secondary fermenter
1.5 oz French Oak Cubes (Heavy Toast) - added dry to secondary fermenter

Style:

Recipe	Guideline
Original Gravity: 1.106	1.075 - 1.095
Terminal Gravity: 1.030	1.018 - 1.030
Color: 40.4 °SRM	30.0 - 40.0
Alcohol: 10.17%	8.0% - 12.0%
Bitterness: 76.3	50.0 - 90.0



Analysis:

Apparent	Real	Weight	Calories
Original Extract: 25.03 °P	25.03 °P	Alcohol: 28.65 g	197.67 kcal
Attenuation: 72.0%	56.4%	Carbs: 39.53 g	150.21 kcal
Terminal Extract: 7.46 °P	10.92 °P	Protein: 2.77 g	11.07 kcal
% Alcohol: 10.17% ABV	7.84% ABW		Total: 358.94 kcal

Schedule:

Ambient Air: 70.0 °F
Source Water: 60.0 °F
Elevation: 0.0 m

	Elapsed	Thickness	Final Temp	Available
14.8 min Mash In <i>Liquor: 10.31 gal</i> <i>Strike: 164.59 °F</i> <i>Target: 152 °F</i>	00:14:46	1.25 qt/lb	152 °F	6.56 gal
90 min Saccharification Rest <i>Rest: 90 min</i> <i>Final: 152.0 °F</i>	01:44:46	1.25 qt/lb	152.0 °F	6.56 gal
14.7 min Mash Out <i>Heat: 14.7 min</i> <i>Target: 170.0 °F</i>	01:59:26	1.25 qt/lb	170.0 °F	6.6 gal
45 min Sparge <i>Sparge Volume: 16.5 gal</i> <i>Sparge Temperature: 168.0 °F</i> <i>Runoff: 13.29 gal</i>	02:44:26	0.0 qt/lb	142.8 °F	10.03 gal

