

Imperial Stout

Cuisine: **German**Food category: **Other**Author: **Retigo Team Deutschland**Company: **RETIGO Deutschland GmbH**

Program steps

1 MAISCHEN (Imperial Stout)

Combination	30 %	Termination by core probe temperature	75 °C	130 °C	100 %	
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2 Malzsschüttung ohne Röstmalz hinzugeben

Combination	30 %	Termination by core probe temperature	65 °C	100 °C	100 %	
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3 1. Rast

Combination	30 %	Termination by time	01:40 hh:mm	68 °C	40 %	
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4 Röstmalz hinzugeben

Combination	30 %	Termination by core probe temperature	71 °C	106 °C	100 %	
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5 2. Rast

Combination	30 %	Termination by time	01:00 hh:mm	74 °C	40 %	
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Combination	30 %	Termination by core probe temperature	78 °C	113 °C	100 %	
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7 Nach Ende der Maisvorgangs, Jodnormalität prüfen, abschmaischen, 17 Liter Nachguss

Combination	30 %	Termination by time	00:15 hh:mm	81 °C	40 %	
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8 KOCHEN (Imperial Stout)

Combination	30 %	Termination by core probe temperature	95 °C	130 °C	100 %	
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9 5 g Chinook und 12 g Summit Hopfen hinzugeben

Combination	30 %	Termination by time	00:50 hh:mm	130 °C	80 %	
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10 15 g Irisch Moss Hopfen hinzugeben

Combination	30 %	Termination by time	00:40 hh:mm	130 °C	80 %	
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11 9 g Summit und 14 g East Kent Golding Hopfen hinzugeben

Combination	30 %	Termination by time	00:02 hh:mm	130 °C	80 %	
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Ingredients - number of portions - 20		
Name	Value	Unit
pale ale malt	5	kg
munich malt	1	kg
barley flakes	0.5	kg
cara aroma	0.4	kg
malt cara bright	0.2	kg
chocolate (roasted malt)	0.3	kg
black malt (roasted malt)	0.25	kg
sour malt	0.3	kg
oatmeal	0.5	kg
hop chinook (12.8% alpha acid)	5	g
summit (17.7% alpha acid)	21	g
hops-east kent golding (5.7% alpha acid)	14	g
irish moss	15	g
yeast wyeast #1450	21	g

Nutrition and allergens	
Allergens: 1 Minerals: , Ca, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, E	
Nutritional value of one portion	Value
Energy	250.5 kJ
Carbohydrate	48 g
Fat	2.3 g
Protein	6.9 g
Water	0 g

Directions
Imperial Stout - a fine strong black Imperial Stout with aromas of coffee, chocolate, and caramel, yield approx. 17 liters. Mashing with a target temperature: Add 17.5 liters of brewing water to a (two) large GN container and preheat in the combi steamer to 75°C (combi steam 130°C, 100% fan speed, 30% humidity). Now add the malt grist without roasted malt, stir briefly and heat to 65°C (combi steam 100°C, 100% fan speed, 30% humidity). 1. Rest for 100 minutes (combi steam 68°C, 40% fan speed, 30% humidity). Now bring the mash to 71°C (combi steam 106°C, 100% fan speed, 30% humidity), after reaching the temperature add the roasted malt. 2. Rest for 60 minutes (combi steam 74°C, 40% fan speed, 30% humidity). Now bring the mash to 78°C (combi steam 113°C, 100% fan speed, 30% humidity), then let rest for 15 minutes at (combi steam 81°C, 40% fan speed, 30% humidity). Now perform the iodine test, then drain the mash and wash the spent grains with 17 liters of brewing water. Transfer the wort to a (two) GN container and bring to a temperature of 95°C core temperature (combi steam 130°C, 100% fan speed, 30% humidity). Add 5 g Chinook and 12 g Summit and boil for only 50 more minutes at the same settings (80% fan speed). Add 15 g Irish Moss and simmer for another 40 minutes, at the same settings. Add 9 g Summit and 14 g East Kent Golding and simmer for 2 minutes. Strain the wort and fill into suitable containers, let cool down to 16°C, now add the pitched yeast. Let everything rest at 16-19°C for about 14 days, then let mature for about 6 weeks at 3-5°C. IMPORTANT NOTE: Homebrewed beer for commercial purposes must be reported to the local customs office before the brewing process begins, in accordance with the beer tax law. Furthermore, a valid business registration for brewing beer must be present.