

Imperial Stout

Cuisine: **German**

Food category: **Other**



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Program steps

1	MAISCHEN (Imperial Stout)						
	Combination	30 %	Termination by core probe temperature	75 °C	130 °C	100 %	
2	Malzschüttung ohne Röstmalz hinzugeben						
	Combination	30 %	Termination by core probe temperature	65 °C	100 °C	100 %	
3	1. Rast						
	Combination	30 %	Termination by time	01:40 hh:mm	68 °C	40 %	
4	Röstmalz hinzugeben						
	Combination	30 %	Termination by core probe temperature	71 °C	106 °C	100 %	
5	2. Rast						
	Combination	30 %	Termination by time	01:00 hh:mm	74 °C	40 %	
6	Combination	30 %	Termination by core probe temperature	78 °C	113 °C	100 %	
7	Nach Ende der Maisvorgangs, Jodnormalität prüfen, abschmaischen, 17 Liter Nachguss						
	Combination	30 %	Termination by time	00:15 hh:mm	81 °C	40 %	
8	KOCHEN (Imperial Stout)						
	Combination	30 %	Termination by core probe temperature	95 °C	130 °C	100 %	
9	5 g Chinook und 12 g Summit Hopfen hinzugeben						
	Combination	30 %	Termination by time	00:50 hh:mm	130 °C	80 %	
10	15 g Irisch Moss Hopfen hinzugeben						
	Combination	30 %	Termination by time	00:40 hh:mm	130 °C	80 %	
11	9 g Summit und 14 g East Kent Golding Hopfen hinzugeben						
	Combination	30 %	Termination by time	00:02 hh:mm	130 °C	80 %	

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 - fine, strong black imperial stout with aromas of coffee, chocolate and caramel, approx. 17 liters.
Mashing with core temperature:

Pour 17.5 liters of brewing water into one (two) large GN containers and preheat it in the combi steamer to 75°C (combi steam 130°C, 100% fan speed, 30% humidity).
Now add the malt without roasted malt, stir briefly and heat to 65°C (combination steam 100°C, 100% fan speed, 30% humidity)

1. Rest for 100 minutes (combination steam 68°C, 40% fan speed, 30% humidity)

Now bring the mash to 71°C (combination steam 106°C, 100% fan speed, 30% humidity), after reaching this temperature add the roasted malt.

2. Rest for 60 minutes (combination steam 74°C, 40% fan speed, 30% humidity)

Now bring the mash to 78°C (combination steam 113°C, 100 fan speed, 30% humidity), then let it rest for 15 minutes (combination steam 81°C, 40% fan speed, at 30% humidity).
Now carry out the iodine test, then mash and wash out the spent grains with 17 liters of brewing water. Pour the wort into one (two) GN containers and bring to a temperature of 95°C core temperature (combination steam 130°C, 100% fan speed, 30% humidity).

Add 5 g Chinook and 12 g Summit and cook at the same setting (80% fan speed) for just 50 minutes.

Add 15 g Irish Moss and simmer for another 40 minutes at the same setting.

Add 9g Summit and 14g East Kent Golding and simmer for 2 minutes. Strain the wort and pour it into suitable containers, let it cool to 16°C, then add the mixed yeast. Let everything rest at 16-19°C for approx. 14 days, then ripen for approx. 6 weeks at 3-5°C. **IMPORTANT NOTE:** Home-brewed beer for commercial purposes must be reported to the local customs office before the brewing process begins, in accordance with the Beer Tax Act. Furthermore, a valid business registration for brewing beer must be available.