

BeerCalc: Congobajer

Style: Imperial Stout

Brewer: Thomas Qvist

Vital Statistics

Volume	25 litres
OG	1076
Boil Volume	25 litres
Boil gravity	1076
Alcohol (ABV)	7.5 %
Colour	116 EBC (Black)
Bitterness	28 IBU
BU:GU	0.37
FG	1019



Fermentables

Maris Otter Pale Malt	5 EBC	7000 g
Cara-hell	25 EBC	375 g
Chocolate Malt	800 EBC	375 g
Chocolate Wheat	1100 EBC	400 g
Crystal Rye	120 EBC	400 g
Smoked Malt	6 EBC	400 g
Roasted Barley	1100 EBC	375 g
Flaked Oats	4 EBC	250 g
		9575 g

Mash schedule

65 degrees for 60 minutes, 75 degrees for 10 minutes.
Total grain weight for mash: 9575 g

Hops

East Kent Golding	4.4 %	75 g	60 min
Fuggles	4.0 %	25 g	15 min

Misc Ingredients

Fermentation

Fermentation	SafAle US-05	0 °C	0 days
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Details

Chocolate rye er chocolate spelt