

# BeerCalc: Sorte Penge

**Style: Imperial Stout**

**Brewer: Svanemølle Bryghus**

## Vital Statistics

Volume	100 litres
OG	1087
Boil Volume	100 litres
Boil gravity	1087
Alcohol (ABV)	8.7 %
Colour	133 EBC (Black)
Bitterness	42 IBU
BU:GU	0.48
FG	1021



## Fermentables

Maris Otter Pale Malt	5 EBC	10000 g
Liquid Light Extract	8 EBC	10000 g
Vienna	7 EBC	4000 g
Special B	230 EBC	4000 g
Roasted Barley	1100 EBC	2000 g
Carafa III	1400 EBC	2000 g
Smoked Malt	6 EBC	2000 g
Flaked Barley	3 EBC	1000 g
Flaked Oats	4 EBC	1000 g
		<b>36000 g</b>

## Mash schedule

Mash step	66 °C	90 min
Mash step	77 °C	20 min
Total grain weight for mash: 26000 g		

## Hops

East Kent Golding	4.0 %	300 g	60 min
Northern Brewer	7.8 %	75 g	15 min

## Misc Ingredients

## Fermentation

Fermentation	SafAle US-05	18 °C	9 days
Fermentation	No yeast added	18 °C	26 days