

# #005 Black Amazon of Mars

Inderlig Imperial stout (9 C)

**Type:** All Grain  
**Batch Size:** 25.00 l  
**Boil Size:** 30.00 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 28.11 l  
**Final Bottling Vol:** 24.00 l  
**Fermentation:** Ale, Two Stage

**Date:** 09 Mar 2013  
**Brewer:** Ulf Reese Næsborg  
**Asst Brewer:**  
**Equipment:** Mit setup  
**Efficiency:** 80.00 %  
**Est Mash Efficiency:** 83.2 %  
**Taste Rating:** 30.0



**Taste Notes:** En fyldig og kompleks stout med lidt mere af det hele i. Smag af lakrids, kaffe, kakao og vanille, men også frisk bitterhed fra humlen.

## Ingredients

| Amt          | Name  | Type   | #  | %/IBU     |
|--------------|---|--------|----|-----------|
| 5.00 kg      | Pale Malt (2 Row) UK (6.5 EBC)                    | Grain  | 1  | 64.9 %    |
| 1.00 kg      | Oats, Flaked (2.0 EBC)                            | Grain  | 2  | 13.0 %    |
| 0.50 kg      | Caramel/Crystal Malt - 80L (150.0 EBC)            | Grain  | 3  | 6.5 %     |
| 0.50 kg      | Chocolate Rye Malt (492.5 EBC)                    | Grain  | 4  | 6.5 %     |
| 0.50 kg      | Roasted Barley (1150.0 EBC)                       | Grain  | 5  | 6.5 %     |
| 0.20 kg      | Special B Malt (354.6 EBC)                        | Grain  | 6  | 2.6 %     |
| 60.00 g      | Centennial [10.00 %] - Boil 60.0 min              | Hop    | 7  | 47.7 IBUs |
| 1.00 l items | Whirlfloc Tablet (Boil 15.0 mins)                 | Fining | 8  | -         |
| 2.0 pkg      | Safale American (DCL/Fermentis #US-05) [50.28 ml] | Yeast  | 9  | -         |
| 30.00 g      | Oak Chips (Secondary 5.0 days)                    | Flavor | 10 | -         |
| 40.00 g      | Centennial [10.00 %] - Dry Hop 5.0 Days           | Hop    | 11 | 0.0 IBUs  |

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.071 SG  
**Est Final Gravity:** 1.019 SG  
**Estimated Alcohol by Vol:** 6.9 %  
**Bitterness:** 47.7 IBUs  
**Est Color:** 96.8 EBC

**Measured Original Gravity:** 1.063 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 7.0 %  
**Calories:** 592.3 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body, No Mash Out  
**Sparge Water:** 17.63 l  
**Sparge Temperature:** 75.6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 7.70 kg  
**Grain Temperature:** 22.2 C  
**Tun Temperature:** 22.2 C  
**Mash PH:** 5.20

## Mash Steps

| Name    | Description                    | Step Temperature | Step Time |
|---------|--------------------------------|------------------|-----------|
| Mash In | Add 20.08 l of water at 75.7 C | 68.9 C           | 45 min    |

**Sparge:** Fly sparge with 17.63 l water at 75.6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 128.45 g  
**Keg/Bottling Temperature:** 21.1 C  
**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2.3  
**Carbonation Used:** Bottle with 128.45 g Table Sugar  
**Age for:** 30.00 days  
**Storage Temperature:** 18.3 C

## Notes

Tilsat i 2.fermatering 30 gr. knuste kakaonødder - 1 vaniljestang og 5 gr. engelsk lakrids. Tilsat 30 g egetræsspånér, står 1-2 uger. Mindre lakrids næste gang.