

## Käftsmällen

### Selected Style and BJCP Guidelines

13F–Stout–Imperial Stout

Minimum OG:	1.075 SG	Maximum OG:	1.115 SG
Minimum FG:	1.018 SG	Maximum FG:	1.030 SG
Minimum IBU:	50 IBU	Maximum IBU:	90 IBU
Minimum Color:	59.1 EBC	Maximum Color:	78.8 EBC

### Recipe Overview

Wort Volume Before Boil:	28.00 l	Wort Volume After Boil:	24.00 l
Volume Transferred:	23.00 l	Water Added To Fermenter:	0.00 l
Volume At Pitching:	23.00 l	Volume Of Finished Beer:	22.00 l
Expected Pre-Boil Gravity:	1.084 SG	Expected OG:	1.098 SG
Expected FG:	1.023 SG	Apparent Attenuation:	75.0 %
Expected ABV:	10.2 %	Expected ABW:	7.9 %
Expected IBU (using Tinseth):	71.9 IBU	Expected Color (using Morey):	95.5 EBC
BU:GU ratio:	0.73	Approx Color:	
Mash Efficiency:	65.0 %		
Boil Duration:	120.0 mins		
Fermentation Temperature:	18 degC		

### Fermentables

Ingredient	Amount	%	MCU	When
German Pale Ale Malt	4.500 kg	38.8 %	2.8	In Mash/Steeped
German Pilsner Malt	4.500 kg	38.8 %	2.0	In Mash/Steeped
UK Flaked Oats	0.600 kg	5.2 %	0.6	In Mash/Steeped
UK Dark Crystal	0.500 kg	4.3 %	13.5	In Mash/Steeped
German Roasted Barley	0.500 kg	4.3 %	74.8	In Mash/Steeped
UK Pale Chocolate Malt	0.500 kg	4.3 %	34.8	In Mash/Steeped
UK Peated Malt	0.300 kg	2.6 %	0.2	In Mash/Steeped
UK Chocolate Malt	0.200 kg	1.7 %	31.3	In Mash/Steeped

### Hops

Variety	Alpha	Amount	IBU	Form	When
UK Target	10.5 %	46 g	37.5	Loose Pellet Hops	60 Min From End
UK Challenger	8.1 %	30 g	18.9	Loose Pellet Hops	60 Min From End
UK Challenger	8.1 %	37 g	14.2	Loose Pellet Hops	20 Min From End
US Cascade	4.5 %	19 g	1.3	Loose Pellet Hops	5 Min From End

### Other Ingredients

Ingredient	Amount	When
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### Yeast

DCL US-05 (formerly US-56) SafAle

### Water Profile

Target Profile:	Burton-On-Trent (UK)
Mash pH:	5.2
pH Adjusted with:	Unadjusted

Total Calcium (ppm):	235	Total Magnesium (ppm):	14
Total Sodium (ppm):	20	Total Sulfate (ppm):	149
Total Chloride(ppm):	104	Total Bicarbonate (ppm):	286

### Mash Schedule

Mash Type:	Full Mash
Schedule Name:	Single Step Infusion (67C/152F)

Step Type	Temperature	Duration
Rest at	67 degC	60

### Recipe Notes

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