

Black Gorilla Stout

Beer Style: 9C Imperial Stout

Malt:

Type	EBC	Weight [g]	Percent	Remarks
Pale Malt	7	5833	56%	
Chokolate Malt	1100	625	6%	Carafa 2
Roasted Barley	1100	625	6%	umalted
Aroma Malt	150	1667	16%	
Flaked Oats	4	833	8%	Havregryn
Dark Brown Suger	80	833	8%	Boil 15 min with worth
Total Malt	145	10416		

Mash schedule: 60-65 °C for 70 min, 75 °C for 15 min

Hops:

Type	α-%	Weight [g]	Boil [min]	Remarks
Magnum	13	50	60	
Cascade	6,5	50	60	
Magnum	13	50	15	
Cascade	6,5	50	5	

Additional:

Type		Weight [g]		Remarks
Irish Moss		8		Boil 15 min with worth

Yeast:

California Ale V	WLP051	alternative:	US West Coast M44 (Mangrove Jack)
------------------	--------	--------------	-----------------------------------

Expected OG	1080	Colour	145 EBC
Expected FG	1014	Bitterness	40 IBU
Expected ABV	9,2%	Volume	22 L