

# Rensdyr Elik sir

Beer Style: 9C Imperial Stout

En julet  
Black Gorilla Stout

## Malt:

Type	EBC	Weight [g]	Percent	Remarks
Pale Malt	7	5833	56%	
Chokolade 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	$\alpha$ -%	Weight [g]	Boil [min]	Remarks
Magnum	13	50	60	
Cascade	6,5	50	60	
Magnum	13	50	15	
Cascade	6,5	50	5	

## Additional s:

Type		Weight [g]		Remarks
Korianderfrø		5 g		
Tørre appelsinskal		25 g		
Stjerneanis		5 g		
Vanilje		1 stang		
Irish Moss		8		Boil 15 min with worth

## Yeast:

California Ale V	WLP051	alternative:	US West Coast M44 (Mangrove Jack)
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Expected OG 1080  
Expected FG 1014  
Expected ABV 9,2%

Colour 145 EBC  
Bitterness 40 IBU  
Volume 22 L