

Adv Social Stouties 5G

Imperial Stout (20 C)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 07 Jun 2019
Brewer: Schoolhouse Brewing
Asst Brewer:
Equipment: Pot and Cooler (5 Gal/19 L) - All Grain
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 2440.23 ml warm water and add optional 122.0 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.70 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
12 lbs	Maris Otter (Crisp) (4.0 SRM)	Grain	1	75.0 %	0.94 gal
2 lbs	Oats, Flaked (1.0 SRM)	Grain	2	12.5 %	0.16 gal
1 lbs	Carapils (Briess) (1.5 SRM)	Grain	3	6.2 %	0.08 gal
8.0 oz	Black Malt - 2-Row (Briess) (500.0 SRM)	Grain	4	3.1 %	0.04 gal
8.0 oz	Chocolate (Briess) (350.0 SRM)	Grain	5	3.1 %	0.04 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 20.00 qt of water at 163.6 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 3.70 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.076 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.00 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	6	81.1 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.086 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	7	-	-

- Measure Actual Original Gravity _____ (Target: 1.086 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 07 Jun 2019 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

11 Jun 2019 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.019 SG)
- Date Bottled/Kegged: 21 Jun 2019 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 21 Jul 2019 - Drink and enjoy!

Notes