

Adv Social Stouties Extract

Imperial Stout (20 C)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal

Date: 07 Jun 2019
Version: 1
Brewer: Schoolhouse Brewing
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 2403.12 ml warm water and add optional 120.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 3.30 gal
- Steep Grain Weight: 4 lbs 8.1 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
2 lbs	Maris Otter (Crisp) [Steep] (4.0 SRM)	Grain	1	12.2 %	0.16 gal
1 lbs	Carapils (Briess) [Steep] (1.5 SRM)	Grain	2	6.1 %	0.08 gal
8.0 oz	Black Malt - 2-Row (Briess) [Steep] (500.0 SRM)	Grain	3	3.1 %	0.04 gal
8.0 oz	Chocolate (Briess) [Steep] (350.0 SRM)	Grain	4	3.1 %	0.04 gal
8.0 oz	Oats, Flaked [Steep] (1.0 SRM)	Grain	5	3.0 %	0.04 gal

Boil Wort with Extract

- Boil Fermentables Weight: 11 lbs 14.4 oz
- Boil Fermentables Volume: 0.98 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.131 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	6	12.2 %	0.15 gal
9 lbs 14.4 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	7	60.3 %	0.83 gal
2.00 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	8	49.5 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.084 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	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.084 SG)

- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.023 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