

# 207 Vader on Vacation 5G Extract

Tropical Stout (16 C)

**Type:** Extract  
**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

**Date:** 15 Jul 2020  
**Version:** 1  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** All Grain - Standard 5 Gal/19l Batch - Cooler  
**Fermentation:** Ale, Two Stage



**Taste Rating:** 30.0

**Taste Notes:**

## Prepare for Brewing

- Hydrate yeast with 2055.68 ml warm water and add optional 102.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.53 gal
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## Water Prep

Amt	Name	Type	#	%/IBU	Volume
8.74 gal	11/15 SHBWater	Water	1	-	-

## Mash or Steep Grains

- Steep Water Volume: 2.50 gal
- Steep Grain Weight: 2 lbs 8.0 oz
- Steep Time: 30
- Steep Temp: 155.0

## Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Caramel Malt - 120L (Briess) [Steep] (120.0 SRM)	Grain	2	10.5 %	0.08 gal
14.0 oz	Chocolate Malt [Steep] (340.0 SRM)	Grain	3	9.2 %	0.07 gal
10.0 oz	Crystal 75, 2-Row, (Great Western) [Steep] (75.0 SRM)	Grain	4	6.6 %	0.05 gal

## Boil Wort with Extract

- Boil Fermentables Weight: 7 lbs
- Boil Fermentables Volume: 0.54 gal
- Est Boil Water Addition: 3.49 gal
- Target Boil Volume: 6.53 gal
- Estimated pre-boil gravity is 1.057 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
5 lbs	DME Dark Traditional (Briess) [Boil] (8.0 SRM)	Dry Extract	5	52.6 %	0.38 gal
1 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	6	10.5 %	0.08 gal
1 lbs	DME Sparkinf Amber (Briess) [Boil] (10.5 SRM)	Dry Extract	7	10.5 %	0.08 gal
0.50 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	8	24.0 IBUs	-
1.00 oz	Centennial [10.00 %] - Boil 5.0 min	Hop	9	6.2 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.056 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	10	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.056 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 15 Jul 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 19 Jul 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.015 SG)
- Date Bottled/Kegged: 29 Jul 2020 - Carbonation: None
- Age beer for 30.00 days at 65.0 F
- 28 Aug 2020 - Drink and enjoy!

Notes