

Woke AF 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: 01 Nov 2020
Brewer:
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 548.39 ml warm water and add optional 27.4 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
14 lbs	Maris Otter (Crisp) (4.0 SRM)	Grain	1	71.8 %	1.09 gal
2 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	2	10.3 %	0.16 gal
1 lbs	Carapils (Briess) (1.5 SRM)	Grain	3	5.1 %	0.08 gal
8.0 oz	Black Pearl Malt, Dark (490.0 SRM)	Grain	4	2.6 %	0.04 gal
8.0 oz	Brown Malt (Crisp) (65.0 SRM)	Grain	5	2.6 %	0.04 gal
8.0 oz	Caramel Malt - 120L (Briess) (120.0 SRM)	Grain	6	2.6 %	0.04 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 20.00 qt of water at 163.7 F	152.0 F	60 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 1.087 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	7	23.7 IBUs	-
1.00 oz	Centennial [10.00 %] - Boil 45.0 min	Hop	8	21.8 IBUs	-
1 lbs	Milk Sugar (Lactose) [Boil] [Boil for 15 min](0.0 SRM)	Sugar	9	5.1 %	0.09 gal

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.106 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: 1.106 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 01 Nov 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 05 Nov 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.032 SG)
- Date Bottled/Kegged: 15 Nov 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 15 Dec 2020 - Drink and enjoy!

Notes