

Woke AF 5G 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: 01 Nov 2020
Version: 1
Brewer:
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 502.57 ml warm water and add optional 25.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

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	Carapils (Briess) [Steep] (1.5 SRM)	Grain	1	6.1 %	0.08 gal
8.0 oz	Black Pearl Malt, Dark [Steep] (490.0 SRM)	Grain	2	3.0 %	0.04 gal
8.0 oz	Brown Malt (Crisp) [Steep] (65.0 SRM)	Grain	3	3.0 %	0.04 gal
8.0 oz	Caramel Malt - 120L (Briess) [Steep] (120.0 SRM)	Grain	4	3.0 %	0.04 gal

Boil Wort with Extract

- Boil Fermentables Weight: 13 lbs 14.4 oz
- Boil Fermentables Volume: 1.14 gal
- Est Boil Water Addition: 0.63 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.139 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
3 lbs	DME Dark Traditional (Briess) [Boil] (8.0 SRM)	Dry Extract	5	18.3 %	0.23 gal
9 lbs 14.4 oz	LME Dark Traditional (Briess) [Boil] (30.0 SRM)	Extract	6	60.4 %	0.83 gal
2.00 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	7	27.6 IBUs	-
1.00 oz	Centennial [10.00 %] - Boil 45.0 min	Hop	8	12.7 IBUs	-
1 lbs	Milk Sugar (Lactose) [Boil] [Boil for 15 min](0.0 SRM)	Sugar	9	6.1 %	0.09 gal

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.096 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: 1.096 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.030 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