

228 Chocoholic Chai 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: 06 Nov 2020
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Stainless
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- No yeast starter used
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.89 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
11 lbs 11.0 oz	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	62.9 %	0.91 gal
2 lbs 6.0 oz	BEST Chit Malt (BESTMALZ) (1.3 SRM)	Grain	2	12.8 %	0.19 gal
1 lbs 4.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	3	6.7 %	0.10 gal
1 lbs 3.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	4	6.4 %	0.09 gal
11.0 oz	Chocolate Malt (340.0 SRM)	Grain	5	3.7 %	0.05 gal
7.0 oz	De-Bittered Black Malt (Dingemans) (550.0 SRM)	Grain	6	2.4 %	0.03 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 22.03 qt of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 3.39 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.080 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	7	19.9 IBUs	-
1 lbs	Milk Sugar (Lactose) [Boil] [Boil for 15 min](0.0 SRM)	Sugar	8	5.2 %	0.08 gal
0.25 kg	Cacao Nibs (Boil 5.0 mins)	Flavor	9	-	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.098 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
0.0 pkg	British Ale V (Omega #OYL-011)	Yeast	10	-	-

- Measure Actual Original Gravity _____ (Target: 1.098 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 06 Nov 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 10 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: 1.026 SG)
- Date Bottled/Kegged: 20 Nov 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 20 Dec 2020 - Drink and enjoy!

Notes