

# 228 Chocoholic Chai 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:** 06 Nov 2020  
**Version:** 1  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** Extract - Standard 5 Gal/19 l Batch  
**Fermentation:** Ale, Two Stage  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- No yeast starter used
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 3.09 gal
- Steep Grain Weight: 5 lbs 2.0 oz
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
2 lbs 10.0 oz	BEST Chit Malt (BESTMALZ) [Steep] (1.3 SRM)	Grain	1	13.6 %	0.21 gal
1 lbs 7.0 oz	Cara-Pils/Dextrine [Steep] (2.0 SRM)	Grain	2	7.4 %	0.11 gal
10.0 oz	Chocolate Malt [Steep] (340.0 SRM)	Grain	3	3.2 %	0.05 gal
7.0 oz	De-Bittered Black Malt (Dingemans) [Steep] (550.0 SRM)	Grain	4	2.3 %	0.03 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 14 lbs 3.0 oz
- Boil Fermentables Volume: 1.19 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.140 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
13 lbs 3.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	5	68.3 %	1.10 gal
1.00 oz	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	6	11.7 IBUs	-
1 lbs	Milk Sugar (Lactose) [Boil] [Boil for 15 min](0.0 SRM)	Sugar	7	5.2 %	0.09 gal
0.21 kg	Cacao Nibs (Boil 5.0 mins)	Flavor	8	-	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.097 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	9	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.097 SG)

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