

236 Dulce de Luchador 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: 03 Jan 2021
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:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs 4.0 oz	Carafa Special III (Weyermann) [Steep] (470.0 SRM)	Grain	1	6.2 %	0.10 gal
1 lbs	Oats, Flaked [Steep] (1.0 SRM)	Grain	2	4.9 %	0.08 gal
2 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	3	9.8 %	0.15 gal
13 lbs 12.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	4	67.7 %	1.15 gal
1.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 60.0 min	Hop	5	7.8 IBUs	-
2.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 15.0 min	Hop	6	5.9 IBUs	-
2 lbs 5.0 oz	Milk Sugar (Lactose) [Boil] [Boil for 15 min](0.0 SRM)	Sugar	7	11.4 %	0.20 gal
1.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 0.0 min	Hop	8	0.0 IBUs	-
0.0 pkg	British Ale V (Omega #OYL-011)	Yeast	9	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.122 SG
Est Final Gravity: 1.049 SG
Estimated Alcohol by Vol: 10.0 %
Bitterness: 13.7 IBUs
Est Color: 38.3 SRM **Est Calories:** 448.8 kcal/12oz

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Measured Calories: 151.6 kcal/12oz

Grain Steeping and Boil Profile

Steep Water Volume: 2.25 gal
Steep Grain Weight: 2 lbs 4.0 oz
Steep Time: 30
Steep Temp: 155.0

Boil Fermentables Weight: 18 lbs 1.0 oz
Boil Fermentables Volume: 1.50 gal
Est Boil Water Addition: 0.53 gal

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.61 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2.3
Carbonation Est: Bottle with 3.61 oz Corn Sugar
Carbonation (from Meas Vol): Bottle with 3.93 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Created with [BeerSmith](#)