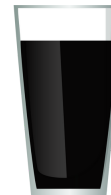


236 Dolce de Luchador 5G All Grain

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: 03 Jan 2021
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l
Batch - Cooler
Efficiency: 80.00 %
Est Mash Efficiency: 92.0 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- No yeast starter used
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.98 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
14 lbs 12.0 oz	Brewers Malt 2-Row (Briess) (1.8 SRM)	Grain	1	72.6 %	1.15 gal
2 lbs 4.0 oz	Oats, Flaked (1.0 SRM)	Grain	2	11.1 %	0.18 gal
1 lbs 5.0 oz	Carafa Special III (Weyermann) (470.0 SRM)	Grain	3	6.5 %	0.10 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.72 gal of water at 163.3 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 3.25 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 22.688 Plato

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.5 oz	East Kent Goldings (EKG) [5.00 %] - Boil 60.0 min	Hop	4	15.0 IBUs	-
2.5 oz	East Kent Goldings (EKG) [5.00 %] - Boil 15.0 min	Hop	5	12.2 IBUs	-
2 lbs	Milk Sugar (Lactose) [Boil] [Boil for 15 min](0.0 SRM)	Sugar	6	9.8 %	0.17 gal
1.0 oz	East Kent Goldings (EKG) [5.00 %] - Boil 0.0 min	Hop	7	0.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 28.474 Plato

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	8	-	-

- Measure Actual Original Gravity _____ (Target: 28.474 Plato)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 03 Jan 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 07 Jan 2021 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 12.175 Plato)
- Date Bottled/Kegged: 17 Jan 2021 - Carbonation: Bottle with 0.23 lb Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 16 Feb 2021 - Drink and enjoy!

Notes