

166 Shut the Stout Up 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 Nov 2019
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 375.11 ml warm water and add optional 18.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.38 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|--------------|---|-------|---|--------|----------|
| 6 lbs 6.0 oz | 1823 Maris Otter Malt (3.0 SRM) | Grain | 1 | 47.7 % | 0.50 gal |
| 1 lbs 9.0 oz | Oats, Flaked (Briess) (1.4 SRM) | Grain | 2 | 11.7 % | 0.12 gal |
| 1 lbs 2.0 oz | Brown Malt (65.0 SRM) | Grain | 3 | 8.4 % | 0.09 gal |
| 1 lbs 2.0 oz | Caramel Malt - 20L (Briess) (20.0 SRM) | Grain | 4 | 8.4 % | 0.09 gal |
| 1 lbs 1.0 oz | Chocolate (Briess) (350.0 SRM) | Grain | 5 | 7.9 % | 0.08 gal |
| 1 lbs 1.0 oz | Chocolate Wheat (Weyermann) (415.0 SRM) | Grain | 6 | 7.9 % | 0.08 gal |
| 1 lbs 1.0 oz | Roasted Barley (Crisp) (695.0 SRM) | Grain | 7 | 7.9 % | 0.08 gal |

Mash Steps

| Name | Description | Step Temperature | Step Time |
|---------|----------------------------------|------------------|-----------|
| Mash In | Add 4.18 gal of water at 164.0 F | 150.0 F | 75 min |

- Sparge Water Acid: None
- Fly sparge with 4.20 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.062 SG

Boil Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|---------|--------------------------------------|------|---|-----------|--------|
| 1.00 oz | Centennial [10.00 %] - Boil 60.0 min | Hop | 8 | 29.6 IBUs | - |
| 1.00 oz | Centennial [10.00 %] - Boil 30.0 min | Hop | 9 | 22.7 IBUs | - |

Steeped Hops

| Amt | Name | Type | # | %/IBU | Volume |
|---------|--|------|----|-----------|--------|
| 1.00 oz | Centennial [10.00 %] - Steep/Whirlpool 30.0 min, 194.4 F | Hop | 10 | 11.4 IBUs | - |

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.070 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 | 11 | - | - |

- Measure Actual Original Gravity _____ (Target: 1.070 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 03 Nov 2019 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 07 Nov 2019 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.016 SG)
- Date Bottled/Kegged: 17 Nov 2019 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 17 Dec 2019 - Drink and enjoy!

Notes