

166 Shut the Stout Up 5G Extract

Imperial Stout (20 C)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 3.68 gal
Boil Time: 60 min
End of Boil Vol: 3.39 gal
Final Bottling Vol: 4.60 gal

Date: 31 Jan 2020
Version: 1
Brewer: Schoolhouse Brewing
Asst Brewer:
Equipment: Pot (4 Gal/15.1 L) - Extract
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 428.11 ml warm water and add optional 21.4 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 5.93 gal

Mash or Steep Grains

- Steep Water Volume: 2.94 gal
- Steep Grain Weight: 3 lbs 8.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Barley, Flaked (Briess) [Steep] (1.7 SRM)	Grain	1	7.7 %	0.08 gal
1 lbs	Melanoiden Malt [Steep] (20.0 SRM)	Grain	2	7.7 %	0.08 gal
8.0 oz	Caramel Malt - 20L (Briess) [Steep] (20.0 SRM)	Grain	3	3.8 %	0.04 gal
8.0 oz	Chocolate Malt [Steep] (450.0 SRM)	Grain	4	3.8 %	0.04 gal
8.0 oz	Chocolate Wheat (Weyermann) [Steep] (415.0 SRM)	Grain	5	3.8 %	0.04 gal

Boil Wort with Extract

- Boil Fermentables Weight: 9 lbs 9.0 oz
- Boil Fermentables Volume: 0.73 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 3.68 gal
- Estimated pre-boil gravity is 1.133 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 9.0 oz	DME Dark Traditional (Briess) [Boil] (8.0 SRM)	Dry Extract	6	73.2 %	0.73 gal
2.00 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	7	32.6 IBUs	-
2.00 oz	Centennial [10.00 %] - Boil 30.0 min	Hop	8	25.0 IBUs	-
2.00 oz	Centennial [10.00 %] - Boil 5.0 min	Hop	9	6.5 IBUs	-

- Estimated Post Boil Vol: 3.39 gal and Est Post Boil Gravity: 1.081 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	10	-	-

- Measure Actual Original Gravity _____ (Target: 1.081 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 31 Jan 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 04 Feb 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.022 SG)
- Date Bottled/Kegged: 14 Feb 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 15 Mar 2020 - Drink and enjoy!

Notes