

245 DS Oreospeedwagon 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: 21 Feb 2021
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Single Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 590.57 ml warm water and add optional 29.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal
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Water Prep

Amt	Name	Type	#	%/IBU	Volume
10.61 gal	12/20 water	Water	1	-	-

Mash or Steep Grains

- Steep Water Volume: 2.85 gal
- Steep Grain Weight: 3 lbs 5.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Canadian Superior wheat [Steep] (1.0 SRM)	Grain	2	4.9 %	0.08 gal
1 lbs	Carafoam [Steep] (2.0 SRM)	Grain	3	4.9 %	0.08 gal
1 lbs	Caramel/Crystal Malt - 20L [Steep] (20.0 SRM)	Grain	4	4.9 %	0.08 gal
5.0 oz	Carafa Special III (Weyermann) [Steep] (470.0 SRM)	Grain	5	1.5 %	0.02 gal

Boil Wort with Extract

- Boil Fermentables Weight: 17 lbs 1.8 oz
- Boil Fermentables Volume: 1.43 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.149 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	6	4.9 %	0.08 gal
13 lbs 2.0 oz	LME Dark Traditional (Briess) [Boil] (30.0 SRM)	Extract	7	64.3 %	1.09 gal
1.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 90.0 min	Hop	8	9.5 IBUs	-
1.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 45.0 min	Hop	9	8.0 IBUs	-
3 lbs	Milk Sugar (Lactose) [Boil] [Boil for 15 min](0.0 SRM)	Sugar	10	14.6 %	0.26 gal
0.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 5.0 min	Hop	11	0.5 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.115 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	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	12	-	-

- Measure Actual Original Gravity _____ (Target: 1.115 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 21 Feb 2021 - Primary Fermentation (14.00 days at 67.0 F ending at 67.0 F)
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Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.042 SG)
- Date Bottled/Kegged: 07 Mar 2021 - Carbonation: Keg with 12.54 PSI
- Age beer for 30.00 days at 65.0 F
- 06 Apr 2021 - Drink and enjoy!

Notes