

262 The Pinnacle of Human Engineering Stou

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: 14 May 2021
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 550.90 ml warm water and add optional 27.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.89 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
10 lbs 11.0 oz	Maris Otter (Crisp) (4.0 SRM)	Grain	1	54.6 %	0.83 gal
2 lbs 7.0 oz	Oats, Flaked (1.0 SRM)	Grain	2	12.5 %	0.19 gal
1 lbs 5.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	3	6.7 %	0.10 gal
1 lbs 5.0 oz	Melanoiden Malt (20.0 SRM)	Grain	4	6.7 %	0.10 gal
1 lbs 3.0 oz	Carafa Special I (Weyermann) (320.0 SRM)	Grain	5	6.1 %	0.09 gal
10.0 oz	Roasted Barley (300.0 SRM)	Grain	6	3.2 %	0.05 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.49 gal of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 3.40 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
1.50 oz	evergreen [7.00 %] - First Wort 60.0 min	Hop	7	25.6 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.081 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	Milk Sugar (Lactose) [Boil] [Boil for 45 min](0.0 SRM)	Sugar	8	10.2 %	0.17 gal
1.50 oz	evergreen [7.00 %] - Boil 20.0 min	Hop	9	14.1 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.106 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: 1.106 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 14 May 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 18 May 2021 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.032 SG)
- Date Bottled/Kegged: 28 May 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 27 Jun 2021 - Drink and enjoy!

Notes