

# 262 The Pinnacle of Human Engineering Stou

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:** 14 May 2021  
**Version:** 1  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** Extract - Standard 5 Gal/19 l Batch  
**Fermentation:** Ale, Two Stage  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- Hydrate yeast with 535.12 ml warm water and add optional 26.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 3.01 gal
- Steep Grain Weight: 5 lbs 13.0 oz
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
3 lbs 6.0 oz	Carafafoam [Steep] (2.0 SRM)	Grain	1	16.1 %	0.26 gal
1 lbs 12.0 oz	Caramel/Crystal Malt - 20L [Steep] (20.0 SRM)	Grain	2	8.4 %	0.14 gal
7.0 oz	Carafa Special I (Weyermann) [Steep] (320.0 SRM)	Grain	3	2.1 %	0.03 gal
4.0 oz	Roasted Barley [Steep] (300.0 SRM)	Grain	4	1.2 %	0.02 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 15 lbs 2.0 oz
- Boil Fermentables Volume: 1.27 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.140 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
13 lbs 2.0 oz	LME Dark Traditional (Briess) [Boil] (30.0 SRM)	Extract	6	62.7 %	1.09 gal
2 lbs	Milk Sugar (Lactose) [Boil] [Boil for 45 min](0.0 SRM)	Sugar	7	9.6 %	0.17 gal
1.50 oz	evergreen [7.00 %] - Boil 20.0 min	Hop	8	7.8 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.103 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	9	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.103 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

- Add water if needed to achieve final volume of 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: 1.029 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