

279 Dia de los Muertos 5 Gallon 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: 09 Aug 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 607.00 ml warm water and add optional 30.3 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 9.46 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
12 lbs 2.0 oz	Maris Otter (Crisp) (4.0 SRM)	Grain	1	54.2 %	0.95 gal
3 lbs	Munich (Dingemans) (5.5 SRM)	Grain	2	13.4 %	0.23 gal
3 lbs	Oats, Flaked (1.0 SRM)	Grain	3	13.4 %	0.23 gal
1 lbs 8.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	4	6.7 %	0.12 gal
1 lbs 6.0 oz	Carafa Special III (Weyermann) (470.0 SRM)	Grain	5	6.1 %	0.11 gal
1 lbs 6.0 oz	Chocolate Wheat (Weyermann) (415.0 SRM)	Grain	6	6.1 %	0.11 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 6.99 gal of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 2.47 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.104 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.00 oz	Cascade [5.50 %] - Boil 120.0 min	Hop	7	24.0 IBUs	-
2.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 60.0 min	Hop	8	20.2 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.118 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: 1.118 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 09 Aug 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 13 Aug 2021 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Secondary Ingredients

Amt	Name	Type	#	%/IBU	Volume
12.00 oz	Cacao Nibs (Secondary 7.0 days)	Flavor	10	-	-
4.00 oz	Ancho Chili Powder (Secondary 7.0 days)	Spice	11	-	-
4.00 oz	Cayenne Chili Powder (Secondary 7.0 days)	Spice	12	-	-
4.00 oz	Cinnamon Stick (Secondary 7.0 days)	Spice	13	-	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.045 SG)
- Date Bottled/Kegged: 23 Aug 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 22 Sep 2021 - Drink and enjoy!

Notes