

279 Dia de los Muertos 5 Gallon 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: 09 Aug 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 589.80 ml warm water and add optional 29.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 2.95 gal
- Steep Grain Weight: 5 lbs 14.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
4 lbs	Carafaom [Steep] (2.0 SRM)	Grain	1	18.1 %	0.31 gal
15.0 oz	Carafa Special III (Weyermann) [Steep] (470.0 SRM)	Grain	2	4.2 %	0.07 gal
15.0 oz	Chocolate Wheat (Weyermann) [Steep] (415.0 SRM)	Grain	3	4.2 %	0.07 gal

Boil Wort with Extract

- Boil Fermentables Weight: 16 lbs 3.0 oz
- Boil Fermentables Volume: 1.33 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.177 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
3 lbs	DME Sparkinf Amber (Briess) [Boil] (10.5 SRM)	Dry Extract	4	13.6 %	0.23 gal
13 lbs 3.0 oz	LME Dark Traditional (Briess) [Boil] (30.0 SRM)	Extract	5	59.8 %	1.10 gal
3.00 oz	Cascade [5.50 %] - Boil 120.0 min	Hop	6	18.8 IBUs	-
3.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 60.0 min	Hop	7	15.7 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
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	8	-	-

- 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

- 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	9	-	-
4.00 oz	Ancho Chili Powder (Secondary 7.0 days)	Spice	10	-	-
4.00 oz	Cayenne Chili Powder (Secondary 7.0 days)	Spice	11	-	-
4.00 oz	Cinnamon Stick (Secondary 7.0 days)	Spice	12	-	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.041 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