

286 Basic Death 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: 14 Sep 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 486.44 ml warm water and add optional 24.3 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 1.12 gal
- Steep Grain Weight: 1 lbs 2.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
9.0 oz	Carafa Special II (Weyermann) [Steep] (415.0 SRM)	Grain	1	3.7 %	0.04 gal
9.0 oz	Chocolate Wheat Malt [Steep] (400.0 SRM)	Grain	2	3.7 %	0.04 gal

Boil Wort with Extract

- Boil Fermentables Weight: 14 lbs 2.0 oz
- Boil Fermentables Volume: 1.18 gal
- Est Boil Water Addition: 1.97 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.144 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
13 lbs 2.0 oz	LME Dark Traditional (Briess) [Boil] (30.0 SRM)	Extract	3	86.1 %	1.09 gal
1 lbs	Milk Sugar (Lactose) [Boil] (0.0 SRM)	Sugar	4	6.6 %	0.09 gal
1.00 oz	Chinook [13.00 %] - Boil 60.0 min	Hop	5	18.5 IBUs	-
1.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 30.0 min	Hop	6	5.5 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.093 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	7	-	-

- Measure Actual Original Gravity _____ (Target: 1.093 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

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

Secondary Ingredients

Amt	Name	Type	#	%/IBU	Volume
4.00 oz	Pumpkin SPice (Secondary)	Spice	8	-	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.030 SG)
- Date Bottled/Kegged: 28 Sep 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 28 Oct 2021 - Drink and enjoy!

Notes