

286 Basic Death 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: 14 Sep 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 457.73 ml warm water and add optional 22.9 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.54 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	44.6 %	0.55 gal
4 lbs 11.0 oz	Malteurop Wheat (3.3 SRM)	Grain	2	29.9 %	0.37 gal
1 lbs 3.0 oz	Malteurop 2-Row Pale (2.1 SRM)	Grain	3	7.6 %	0.09 gal
10.0 oz	Carafa Special II (Weyermann) (415.0 SRM)	Grain	4	4.0 %	0.05 gal
10.0 oz	Chocolate Wheat Malt (400.0 SRM)	Grain	5	4.0 %	0.05 gal
9.0 oz	Acid Malt (3.0 SRM)	Grain	6	3.6 %	0.04 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.59 gal of water at 163.8 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 3.95 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.077 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Milk Sugar (Lactose) [Boil] (0.0 SRM)	Sugar	7	6.4 %	0.09 gal
0.50 oz	Chinook [13.00 %] - Boil 60.0 min	Hop	8	16.9 IBUs	-
1.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 30.0 min	Hop	9	10.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.087 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
0.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	10	-	-

- Measure Actual Original Gravity _____ (Target: 1.087 SG)
- Measure Actual Batch Volume _____ (Target: 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	11	-	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.025 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