

297 Get Ripped 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: 29 Nov 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 412.73 ml warm water and add optional 20.6 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.52 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs 8.0 oz	Malteurop 2-Row Pale (2.1 SRM)	Grain	1	17.2 %	0.20 gal
2 lbs 8.0 oz	Malteurop Munich (11.0 SRM)	Grain	2	17.2 %	0.20 gal
2 lbs 8.0 oz	Malteurop Wheat (3.3 SRM)	Grain	3	17.2 %	0.20 gal
2 lbs 6.0 oz	Malteurop Vienna (3.2 SRM)	Grain	4	16.4 %	0.19 gal
2 lbs 6.0 oz	Oats, Flaked (1.0 SRM)	Grain	5	16.4 %	0.19 gal
1 lbs 2.0 oz	Blackprinz (390.0 SRM)	Grain	6	7.8 %	0.09 gal
1 lbs 2.0 oz	Chocolate Wheat Malt (400.0 SRM)	Grain	7	7.8 %	0.09 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.53 gal of water at 168.2 F	156.0 F	45 min
Mash Out	Add 1.81 gal of water at 202.4 F	168.0 F	10 min

- Sparge Water Acid: None
- Fly sparge with 2.18 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.069 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 120.0 min	Hop	8	15.0 IBUs	-
1.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 10.0 min	Hop	9	7.6 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.078 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	Voss Kveik Ale Yeast (Lallemand #-) [50.28 ml]	Yeast	10	-	-

- Measure Actual Original Gravity _____ (Target: 1.078 SG)

Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 29 Nov 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 03 Dec 2021 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Secondary Ingredients

Amt	Name	Type	#	%/IBU	Volume
8.00 oz	Coffee (Secondary)	Spice	11	-	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.022 SG)
- Date Bottled/Kegged: 13 Dec 2021 - Carbonation: Keg with 12.54 PSI
- Age beer for 30.00 days at 65.0 F
- 12 Jan 2022 - Drink and enjoy!

Notes