

297 Get Ripped 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: 29 Nov 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 363.41 ml warm water and add optional 18.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 3.25 gal
- Steep Grain Weight: 3 lbs 4.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

| Amt | Name | Type | # | %/IBU | Volume |
|---------|--|-------|---|-------|----------|
| 1 lbs | Oats, Flaked [Steep] (1.0 SRM) | Grain | 1 | 7.9 % | 0.08 gal |
| 10.0 oz | Blackprinz [Steep] (390.0 SRM) | Grain | 2 | 5.0 % | 0.05 gal |
| 10.0 oz | Chocolate Wheat Malt [Steep] (400.0 SRM) | Grain | 3 | 5.0 % | 0.05 gal |
| 8.0 oz | Munich II (Weyermann) [Steep] (8.5 SRM) | Grain | 4 | 4.0 % | 0.04 gal |
| 8.0 oz | Vienna Malt [Steep] (3.5 SRM) | Grain | 5 | 4.0 % | 0.04 gal |

Boil Wort with Extract

- Boil Fermentables Weight: 9 lbs 6.0 oz
- Boil Fermentables Volume: 0.76 gal
- Est Boil Water Addition: 0.26 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.105 SG

Boil Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|--------------|--|-------------|----|-----------|----------|
| 2 lbs | DME Wheat Bavarian (Briess) [Boil] (8.0 SRM) | Dry Extract | 6 | 15.8 % | 0.15 gal |
| 1 lbs | DME Dark Traditional (Briess) [Boil] (8.0 SRM) | Dry Extract | 7 | 7.9 % | 0.08 gal |
| 6 lbs 6.0 oz | LME Dark Traditional (Briess) [Boil] (30.0 SRM) | Extract | 8 | 50.5 % | 0.53 gal |
| 1.50 oz | East Kent Goldings (EKG) [5.00 %] - Boil 120.0 min | Hop | 9 | 16.2 IBUs | - |
| 1.00 oz | East Kent Goldings (EKG) [5.00 %] - Boil 10.0 min | Hop | 10 | 3.6 IBUs | - |

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.068 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 | 11 | - | - |

- Measure Actual Original Gravity _____ (Target: 1.068 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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 | 12 | - | - |

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.017 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