

# 304 Desserted Island 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:** 30 Dec 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 617.78 ml warm water and add optional 30.9 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 9.10 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
10 lbs 3.0 oz	Maris Otter (Crisp) (4.0 SRM)	Grain	1	47.1 %	0.80 gal
2 lbs 9.0 oz	Munich II (Weyermann) (8.5 SRM)	Grain	2	11.8 %	0.20 gal
2 lbs 9.0 oz	Oats, Flaked (1.0 SRM)	Grain	3	11.8 %	0.20 gal
2 lbs 9.0 oz	White Wheat Malt (2.4 SRM)	Grain	4	11.8 %	0.20 gal
8.0 oz	Carafa Special II (Weyermann) (415.0 SRM)	Grain	5	2.3 %	0.04 gal
8.0 oz	Carafa Special III (Weyermann) (470.0 SRM)	Grain	6	2.3 %	0.04 gal
7.0 oz	Wheat, Roasted (425.0 SRM)	Grain	7	2.0 %	0.03 gal

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 6.04 gal of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 3.06 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.092 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.50 oz	Cascade [5.50 %] - Boil 60.0 min	Hop	8	16.9 IBUs	-
2 lbs 5.0 oz	Milk Sugar (Lactose) [Boil] [Boil for 15 min](0.0 SRM)	Sugar	9	10.7 %	0.20 gal

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.121 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	10	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.121 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

Fermentation

- 30 Dec 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 03 Jan 2022 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Secondary Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 lb	Coconut (Secondary 7.0 days)	Spice	11	-	-
1.00 lb	Figs (Secondary 7.0 days)	Spice	12	-	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.047 SG)
- Date Bottled/Kegged: 13 Jan 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 12 Feb 2022 - Drink and enjoy!

Notes