

# 304 Desserted Island 5 Gallon Extract

Imperial Stout (20 C)

**Type:** Extract  
**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

**Date:** 30 Dec 2021  
**Version:** 1  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** All Grain - Standard 5 Gal/19l Batch - Cooler  
**Fermentation:** Ale, Two Stage



**Taste Rating:** 30.0

**Taste Notes:**

## Prepare for Brewing

- Hydrate yeast with 555.24 ml warm water and add optional 27.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.53 gal

## Mash or Steep Grains

- Steep Water Volume: 2.12 gal
- Steep Grain Weight: 2 lbs 2.0 oz
- Steep Time: 30
- Steep Temp: 155.0

## Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Carafoam [Steep] (2.0 SRM)	Grain	1	5.4 %	0.08 gal
9.0 oz	Carafa Special II (Weyermann) [Steep] (415.0 SRM)	Grain	2	3.1 %	0.04 gal
9.0 oz	Carafa Special III (Weyermann) [Steep] (470.0 SRM)	Grain	3	3.1 %	0.04 gal

## Boil Wort with Extract

- Boil Fermentables Weight: 16 lbs 4.0 oz
- Boil Fermentables Volume: 1.36 gal
- Est Boil Water Addition: 3.05 gal
- Target Boil Volume: 6.53 gal
- Estimated pre-boil gravity is 1.093 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Dark Traditional (Briess) [Boil] (8.0 SRM)	Dry Extract	4	5.4 %	0.08 gal
9 lbs 9.0 oz	LME Sparkling Amber Liquid (Briess) [Boil] (10.5 SRM)	Extract	5	52.0 %	0.80 gal
3 lbs 3.0 oz	Dark Liquid Extract [Boil] (17.5 SRM)	Extract	6	17.3 %	0.27 gal
1.75 oz	Cascade [5.50 %] - Boil 60.0 min	Hop	7	19.4 IBUs	-
2 lbs 8.0 oz	Milk Sugar (Lactose) [Boil] [Boil for 15 min](0.0 SRM)	Sugar	8	13.6 %	0.21 gal

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.107 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	9	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.107 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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	10	-	-
1.00 lb	Figs (Secondary 7.0 days)	Spice	11	-	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.034 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