

# 342 SDS Vol 6 Gluttony 5 Gallon All Grain

Sweet Stout (16 A)

**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:** 20 Jul 2022  
**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 194.82 ml warm water and add optional 9.7 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.58 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs 5.0 oz	Oats, Flaked (1.0 SRM)	Grain	1	34.6 %	0.18 gal
1 lbs 3.0 oz	Malteurop Pilsen (1.8 SRM)	Grain	2	17.8 %	0.09 gal
1 lbs 3.0 oz	Malteurop Wheat (3.3 SRM)	Grain	3	17.8 %	0.09 gal
13.0 oz	Blackprinz Malt (Briess) (500.0 SRM)	Grain	4	12.1 %	0.06 gal
12.0 oz	Amber Malt (22.0 SRM)	Grain	5	11.2 %	0.06 gal
7.0 oz	Carafa Special III (Weyermann) (470.0 SRM)	Grain	6	6.6 %	0.03 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.09 gal of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 5.49 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.031 SG

#### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	7	30.2 IBUs	-
0.50 oz	Nobility [4.50 %] - Boil 15.0 min	Hop	8	4.4 IBUs	-
0.50 oz	Nobility [4.50 %] - Boil 5.0 min	Hop	9	1.7 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.035 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: 1.035 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

### Fermentation

- 20 Jul 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 24 Jul 2022 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 03 Aug 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 02 Sep 2022 - Drink and enjoy!

### Notes