

# 342 SDS Vol 6 Gluttony 5 Gallon Extract

Sweet Stout (16 A)

**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:** 20 Jul 2022  
**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 167.28 ml warm water and add optional 8.4 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 2.00 gal
- Steep Grain Weight: 2 lbs
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
15.0 oz	Caramel/Crystal Malt - 20L [Steep] (20.0 SRM)	Grain	1	15.2 %	0.07 gal
11.0 oz	Blackprinz Malt (Briess) [Steep] (500.0 SRM)	Grain	2	11.1 %	0.05 gal
6.0 oz	Carafa Special III (Weyermann) [Steep] (470.0 SRM)	Grain	3	6.1 %	0.03 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 4 lbs 3.0 oz
- Boil Fermentables Volume: 0.34 gal
- Est Boil Water Addition: 1.93 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.047 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
8.0 oz	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	4	8.1 %	0.04 gal
8.0 oz	Extra Light Dry Extract [Boil] (3.0 SRM)	Dry Extract	5	8.1 %	0.04 gal
3 lbs 3.0 oz	LME Dark Traditional (Briess) [Boil] (30.0 SRM)	Extract	6	51.5 %	0.27 gal
0.50 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	7	26.2 IBUs	-
0.50 oz	Nobility [4.50 %] - Boil 15.0 min	Hop	8	3.8 IBUs	-
0.50 oz	Nobility [4.50 %] - Boil 5.0 min	Hop	9	1.5 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.030 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: 1.030 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.008 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