

# 401 Udderly Dark 5G AG

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:** 13 Oct 2023  
**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 473.40 ml warm water and add optional 23.7 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.70 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 6.0 oz	Pale Ale, Finest Maris Otter (Simpsons) (2.5 SRM)	Grain	1	54.9 %	0.73 gal
2 lbs 2.0 oz	Oats, Flaked (Briess) (1.4 SRM)	Grain	2	12.5 %	0.17 gal
1 lbs 3.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	3	7.0 %	0.09 gal
11.0 oz	Special B (Dingemans) (147.5 SRM)	Grain	4	4.0 %	0.05 gal
9.0 oz	CHATEAU ABBEY® (22.4 SRM)	Grain	5	3.3 %	0.04 gal
9.0 oz	Malteurop Dextrin (1.8 SRM)	Grain	6	3.3 %	0.04 gal
9.0 oz	Melanoiden Malt (20.0 SRM)	Grain	7	3.3 %	0.04 gal
7.0 oz	Carafa Special II (Weyermann) (415.0 SRM)	Grain	8	2.6 %	0.03 gal
4.0 oz	Black (Crisp) (680.0 SRM)	Grain	9	1.5 %	0.02 gal
4.0 oz	Carafa Special III (Weyermann) (470.0 SRM)	Grain	10	1.5 %	0.02 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.00 gal of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 3.70 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.079 SG

#### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs 1.0 oz	Milk Sugar (Lactose) [Boil] (0.0 SRM)	Sugar	11	6.2 %	0.09 gal
1.25 oz	Magnum [12.00 %] - Boil 60.0 min	Hop	12	37.9 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.090 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	13	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.090 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

#### Fermentation

- 13 Oct 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 17 Oct 2023 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

#### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.023 SG)
- Date Bottled/Kegged: 27 Oct 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 26 Nov 2023 - Drink and enjoy!

#### Notes