

401 Udderly Dark 5G EX

Imperial Stout (20 C)

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: 13 Oct 2023
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 486.90 ml warm water and add optional 24.3 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 3.09 gal
- Steep Grain Weight: 4 lbs 15.1 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs 8.0 oz	Oats, Flaked [Steep] (1.0 SRM)	Grain	1	7.9 %	0.12 gal
12.0 oz	Caramel/Crystal Malt - 20L [Steep] (20.0 SRM)	Grain	2	3.9 %	0.06 gal
11.0 oz	CHATEAU ABBEY® [Steep] (22.4 SRM)	Grain	3	3.6 %	0.05 gal
11.0 oz	Cara-Pils/Dextrine [Steep] (2.0 SRM)	Grain	4	3.6 %	0.05 gal
10.0 oz	Special B (Dingemans) [Steep] (147.5 SRM)	Grain	5	3.3 %	0.05 gal
6.0 oz	Carafa Special II (Weyermann) [Steep] (415.0 SRM)	Grain	6	2.0 %	0.03 gal
5.0 oz	Carafa Special III (Weyermann) [Steep] (470.0 SRM)	Grain	7	1.6 %	0.02 gal

Boil Wort with Extract

- Boil Fermentables Weight: 14 lbs 1.0 oz
- Boil Fermentables Volume: 1.19 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.144 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 9.0 oz	Pale Liquid Extract [Boil] (8.0 SRM)	Extract	8	50.3 %	0.81 gal
3 lbs 3.0 oz	LME Dark Traditional (Briess) [Boil] (30.0 SRM)	Extract	9	16.8 %	0.27 gal
1 lbs 5.0 oz	Milk Sugar (Lactose) [Boil] (0.0 SRM)	Sugar	10	6.9 %	0.11 gal
2.00 oz	Magnum [12.00 %] - Boil 60.0 min	Hop	11	34.0 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.093 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	12	-	-
---------	---	-------	----	---	---

- Measure Actual Original Gravity _____ (Target: 1.093 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.021 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