



# Brewing Steps: American Imperial Stout

*Imperial Stout (20 C)*

**Type:** All Grain

**Date:** 21 Oct 2021

**Batch Size (fermenter):** 5.00 gal

**Brewer:**

**Boil Size:** 6.66 gal

**Asst Brewer:**

**Boil Time:** 75 min

**Equipment:** All Grain - Standard 5 Gal/19l Batch - Cooler

**Final Bottling Volume:** 4.60 gal

**Brewhouse Efficiency:** 72.00

**Fermentation:** Ale, Two Stage

**Taste Rating(out of 50):** 30.0

**Taste Notes:**

Prepare for Brewing						
	No yeast starter used					
	Clean and Prepare Brewing Equipment					
	Total Water Needed: 8.80 gal					
	Mash Water Acid Treatment: None					
Mash or Steep Grains						
	Mash Ingredients					
Amt	Name	Type	#	%/IBU	Volume	
13.25 lb	Base Malt 2 Row (Proximity) (2.0 SRM)	Grain	1	80.3 %	1.04 gal	
1.00 lb	Chocolate (Briess) (350.0 SRM)	Grain	2	6.1 %	0.08 gal	
0.75 lb	Crystal 60L (Proximity) (60.0 SRM)	Grain	3	4.5 %	0.06 gal	
0.50 lb	Carafa III (Weyermann) (525.0 SRM)	Grain	4	3.0 %	0.04 gal	
0.25 lb	Crystal 120 Malt (Great Western) (120.0 SRM)	Grain	5	1.5 %	0.02 gal	
	Mash Steps					
Name	Description	Step Temperature	Step Time			
Mash In	Add 19.69 qt of water at 163.7 F	152.0 F	60 min			
	Sparge Water Acid Treatment: None					
	Fly sparge with 3.88 gal water at 168.0 F					
Boil Wort						
	Add water to achieve boil volume of 6.66 gal					
	Estimated pre-boil gravity is 1.078 SG					
	Boil Ingredients					
Amt	Name	Type	#	%/IBU	Volume	
0.75 lb	Corn Sugar (Dextrose) [Boil] (0.0 SRM)	Sugar	6	4.5 %	0.06 gal	
2.00 oz	Challenger [7.50 %] - Boil 60.0 min	Hop	7	38.5 IBUs	-	

1.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 45.0 min	Hop	8	11.8 IBUs	-
1.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 15.0 min	Hop	9	6.4 IBUs	-
Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.090 SG					
<b>Cool and Prepare Fermentation</b>					
Cool wort to fermentation temperature					
Transfer wort to fermenter					
Add water to achieve final volume of 5.00 gal					
Fermentation Ingredients					
<b>Amt</b>	<b>Name</b>	<b>Type</b>	<b>#</b>	<b>%/IBU</b>	<b>Volume</b>
2.0 pkg	California Ale (White Labs #WLP001) [35.49 ml]	Yeast	10	-	-
Measure Actual Original Gravity _____ (Target: 1.090 SG)					
Measure Actual Batch Volume _____ (Target: 5.00 gal)					
<b>Fermentation</b>					
21 Oct 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)					
25 Oct 2021 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)					
Dry Hop and Prepare for Bottling/Kegging					
Measure Final Gravity: _____ (Estimate: 1.016 SG)					
Date Bottled/Kegged: 04 Nov 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar					
Age beer for 30.00 days at 65.0 F					
04 Dec 2021 - Drink and enjoy!					
<b>Notes</b>					
Created with <a href="#">BeerSmith</a>					