

Nick's 9am Stout AG (Dry)

Imperial Stout (13 F)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 30 Jun 2011
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 35.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 9.26 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
14 lbs	2-Row (Pilot) (1.8 SRM)	Grain	1	73.7 %
1 lbs	Blackprinz (Briess) (500.0 SRM)	Grain	2	5.3 %
1 lbs	Caramel Malt - 120L (Briess) (120.0 SRM)	Grain	3	5.3 %
1 lbs	Chocolate (Briess) (350.0 SRM)	Grain	4	5.3 %
1 lbs	Oats, Flaked (Briess) (1.4 SRM)	Grain	5	5.3 %
1 lbs	Roasted Barley (Briess) (300.0 SRM)	Grain	6	5.3 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 6.19 gal of water at 158.6 F	148.0 F	75 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 3.07gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.069 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Columbus (Tomahawk) [14.00 %] - Boil 60.0 min	Hop	7	40.8 IBUs
2.00 oz	Fuggles [4.50 %] - Boil 30.0 min	Hop	8	20.2 IBUs
2.00 oz	Bakers Chocolate (Boil 0.0 mins)	Flavor	9	-
1.00 oz	Fuggles [4.50 %] - Boil 0.0 min	Hop	10	0.0 IBUs
2.00 oz	Cacao nibs (Boil 0.0 mins)	Spice	11	-

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.084 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50....	Yeast	12	-

- Measure Actual Original Gravity _____ (Target: 1.084 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 30 Jun 2011 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 07 Jul 2011 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Secondary Ingredients

Amt	Name	Type	#	%/IBU
3.00 oz	Coffee (Secondary 4.0 days)	Flavor	13	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 14 Jul 2011 - Carbonation: Bottle with 4.20 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 13 Aug 2011 - Drink and enjoy!

Notes