

Jim & Rich

Super Sipper Stout

Imperial Stout (20 C)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 7.46 gal
Boil Time: 60 min
End of Boil Vol: 6.77 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Single Stage

Date: 06 Apr 2018
Brewer: Jim Burt
Asst Brewer: Rich Andel
Equipment: !!15 Gallon Condenser
 Installed Kettle
Efficiency: 55.00 %
Est Mash Efficiency: 65.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
12.56 gal	Burt's Bines 12-14-17	Water	1	-	-
3.14 g	Baking Soda (Mash)	Water Agent	2	-	-
3.14 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	3	-	-
2.51 g	Pickling Lime (Mash)	Water Agent	4	-	-
1.26 g	Calcium Chloride (Mash)	Water Agent	5	-	-
27 lbs 8.0 oz	Pale Ale Malt (Avangard) (3.0 SRM)	Grain	6	62.1 %	2.15 gal
6 lbs	Borlander Munich Malt (Briess) (10.0 SRM)	Grain	7	13.6 %	0.47 gal
2 lbs	Chocolate Malt (Pale) (220.0 SRM)	Grain	8	4.5 %	0.16 gal
1 lbs 12.0 oz	Caramel Malt - 60L (Briess) (60.0 SRM)	Grain	9	4.0 %	0.14 gal
1 lbs 8.0 oz	BlackPrinz Non-Astringent (500.0 SRM)	Grain	10	3.4 %	0.12 gal
1 lbs	Roasted Barley (Briess) (300.0 SRM)	Grain	11	2.3 %	0.08 gal
8.0 oz	Roasted Barley (Muntons) (525.0 SRM)	Grain	12	1.1 %	0.04 gal
4 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	13	9.0 %	0.31 gal
2.00 oz	Columbus/Tomahawk/Zeus (CTZ) [13.40 %] - Boil 60.0...	Hop	14	30.5 IBUs	-
1.25 oz	Columbus/Tomahawk/Zeus (CTZ) [13.40 %] - Boil 45.0...	Hop	15	17.5 IBUs	-
3.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	16	-	-
1.10 tsp	Yeast Nutrient (Primary 3.0 days)	Other	17	-	-
0.00 oz	American Oak Cubes - Heavy Toast (Secondary 7.0 da...)	Flavor	18	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.177 SG
Est Final Gravity: 1.106 SG
Estimated Alcohol by Vol: 10.0 %
Bitterness: 48.0 IBUs
Est Color: 76.3 SRM

Measured Original Gravity: 1.122 SG
Measured Final Gravity: 1.029 SG
Actual Alcohol by Vol: 12.7 %
Calories: 443.2 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, No Mash Out
Sparge Water: -0.29 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.48
Measured Mash PH: 5.40

Total Grain Weight: 44 lbs 4.0 oz
Grain Temperature: 60.0 F
Tun Temperature: 60.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 50.31 qt of water at 170.0 F	156.0 F	60 min

Sparge: Fly sparge with -0.29 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 2.3
Carbonation Est: Keg with 12.54 PSI
Carbonation (from Meas Vol): Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Added more O2 three days after being transferred to the fermenter.
Fermented for 11 days before transferring to a keg with 2 Makers Mark sanitized bourbon barrel oak staves, purged with CO2 and aged for 7 months.
Force carbed and bottled 7b month's and 5 days after making.

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