

Chocolate Bourbon Pastry Stout

Rohann Smit

Imperial Stout (20 C)

Type: All Grain
Batch Size: 22.00 L
Boil Size: 31.50 L
Boil Time: 60 min
End of Boil Vol: 25.00 L
Final Bottling Vol: 19.00 L
Fermentation: Ale, Single Stage

Date: 18 May 2024
Brewer: RohannS
Asst Brewer:
Equipment: 02. Rohann -
Brewzilla 65L - CHILLING
Efficiency: 66.00 %
Est Mash Efficiency: 72.0 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 976.77 ml warm water and add optional 48.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 38.87 L
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
38.87 L	BWT H2O	Water	1	-	-
14.60 g	Calcium Chloride (Mash)	Water Agent	2	-	-
4.75 g	Baking Soda (Mash)	Water Agent	3	-	-
2.42 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	4	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
5.00 kg	Extra Pale Maris Otter® Malt (Crisp) (1.7 SRM)	Grain	5	38.3 %	3.26 L
2.00 kg	Oats, Flaked (1.0 SRM)	Grain	6	15.3 %	1.30 L
2.00 kg	Vienna Malt (Weyermann) (3.0 SRM)	Grain	7	15.3 %	1.30 L
1.00 kg	Wheat Malt, Pale (Weyermann) (2.0 SRM)	Grain	8	7.7 %	0.65 L
0.50 kg	Barley, Flaked (1.7 SRM)	Grain	9	3.8 %	0.33 L
0.50 kg	Crystal, Light (Simpsons) (52.8 SRM)	Grain	10	3.8 %	0.33 L
0.40 kg	Cara-Pils/Dextrine (2.0 SRM)	Grain	11	3.1 %	0.26 L
0.25 kg	Chocolate Malt (Simpsons) (600.8 SRM)	Grain	12	1.9 %	0.16 L
0.20 kg	Roasted Barley (300.0 SRM)	Grain	13	1.5 %	0.13 L
0.20 kg	Special B Malt (180.0 SRM)	Grain	14	1.5 %	0.13 L

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 38.87 L of water at 63.7 C	58.0 C	30 min
Mash Step	Heat to 68.0 C over 4 min	68.0 C	30 min
Mash Out	Heat to 75.6 C over 7 min	75.6 C	10 min

- Sparge Water Acid: None
- If steeping, remove grains, and prepare to boil wort
- Add water to achieve boil volume of 31.50 L
- Estimated pre-boil gravity is 1.094 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 kg	Pale Liquid Extract [Boil] (8.0 SRM)	Extract	15	3.8 %	0.35 L
0.50 kg	Milk Sugar (Lactose) [Boil] (0.0 SRM)	Sugar	16	3.8 %	0.36 L
20.00 g	East Kent Goldings (EKG) [6.00 %] - Boil 60.0 ...	Hop	17	8.6 IBUs	-
20.00 g	Hallertauer Mittelfrueh [4.00 %] - Boil 60.0 min	Hop	18	5.8 IBUs	-
20.00 g	East Kent Goldings (EKG) [6.00 %] - Boil 20.0 ...	Hop	19	5.7 IBUs	-
15.00 g	Amarillo [10.60 %] - Boil 20.0 min	Hop	20	7.6 IBUs	-
2.30 tsp	Irish Moss (Boil 10.0 mins)	Fining	21	-	-
6.08 g	Fermaid K (Boil 7.0 days)	Other	22	-	-

- Estimated Post Boil Vol: 25.00 L and Est Post Boil Gravity: 1.123 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 22.00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50....	Yeast	23	-	-
1.0 pkg	Safbrew Wheat (DCL/Fermentis #WB-06) [50.2...	Yeast	24	-	-

- Measure Actual Original Gravity _____ (Target: 1.123 SG)
- Measure Actual Batch Volume _____ (Target: 22.00 L)

Fermentation

- 18 May 2024 - Primary Fermentation (10.00 days at 19.4 C ending at 19.4 C)

Primary Ingredients

Amt	Name	Type	#	%/IBU	Volume
200.00 g	Cacao Nibs (Secondary 7.0 days)	Spice	25	-	-
2.00 Items	Vanilla Beans (Secondary 7.0 days)	Spice	26	-	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.050 SG)
- Date Bottled/Kegged: 28 May 2024 - Carbonation: None
- Age beer for 21.00 days at 15.3 C

○ 18 Jun 2024 - Drink and enjoy!

Notes

Made a tincture with toasted cacao nibs and vanilla pods in 200ml Jim Beam Bourbon and added it to the fermentor after fermentation for 7 days.