

Founder's Breakfast Stout

Imperial Stout

Type: All Grain

Batch Size: 5.00 gal

Boil Size: 6.41 gal

Boil Time: 60 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 5/14/2009

Brewer: Pat & Dave

Asst Brewer:

Equipment: Brew Pot (7.5 gal) and Cooler (48 qt)

Brewhouse Efficiency: 70.00

Ingredients

Amount	Item	Type	% or IBU
13.20 lb	Pale Malt (2 Row) US (2.0 SRM)	Grain	76.17 %
1.38 lb	Oats, Flaked (1.0 SRM)	Grain	7.96 %
1.00 lb	Chocolate Malt (350.0 SRM)	Grain	5.77 %
0.75 lb	Roasted Barley (300.0 SRM)	Grain	4.33 %
0.56 lb	Carafa III (525.0 SRM)	Grain	3.23 %
0.44 lb	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	2.54 %
1.10 oz	Nugget [13.00 %] (60 min)	Hops	40.0 IBU
0.50 oz	Williamette [5.00 %] (30 min)	Hops	5.4 IBU
0.50 oz	Williamette [5.00 %] (0 min)	Hops	-
1.50 oz	Chocolate, Unsweetened nibs (Boil 0.0 min)	Misc	
2.50 oz	Dark, bakers chocolate (Boil 0.0 min)	Misc	
3.00 oz	Coffee (Boil 0.0 min)	Misc	
1 Pkgs	American Ale (Wyeast Labs #1056)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.085 SG

Measured Original Gravity: 1.010 SG

Est Final Gravity: 1.020 SG

Measured Final Gravity: 1.005 SG

Estimated Alcohol by Vol: 8.56 %

Actual Alcohol by Vol: 0.65 %

Bitterness: 45.3 IBU

Calories: 43 cal/pint

Est Color: 54.5 SRM

Color:



Mash Profile

Mash Name: Single Infusion, Medium Body

Total Grain Weight: 17.33 lb

Sparge Water: 0.29 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

TunTemperature: 72.0 F

Adjust Temp for Equipment: FALSE

Mash PH: 5.4 PH

Single Infusion, Medium Body

Step Time	Name	Description	Step Temp
60 min	Mash In	Add 21.66 qt of water at 165.9 F	154.0 F
10 min	Mash Out	Add 12.13 qt of water at 196.6 F	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: Corn Sugar **Volumes of CO2:** 2.4

Pressure/Weight: 3.8 oz **Carbonation Used:** -

Keg/Bottling Temperature: 60.0 F **Age for:** 28.0 days

Storage Temperature: 52.0 F

Notes

I would use 3 oz of coffee, secured in a muslin bag, added at knock off, so the coffee is not boiled, just steeped while the wort is being chilled. We added the coffee and the chocolates at knock off, let it sit for 10 minutes, then start chilling the wort.

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