

Founder's Breakfast Stout

Imperial Stout


Type: Extract
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: -

Ingredients

Amount	Item	Type	% or IBU
8.30 lb	Light Dry Extract (8.0 SRM)	Dry Extract	66.77 %
1.38 lb	Oats, Flaked (1.0 SRM)	Grain	11.10 %
1.00 lb	Chocolate Malt (350.0 SRM)	Grain	8.05 %
0.75 lb	Roasted Barley (300.0 SRM)	Grain	6.03 %
0.56 lb	Carafa III (525.0 SRM)	Grain	4.51 %
0.44 lb	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	3.54 %
1.10 oz	Nugget [13.00 %] (60 min)	Hops	42.8 IBU
0.50 oz	Williamette [5.00 %] (30 min)	Hops	5.7 IBU
0.50 oz	Williamette [5.00 %] (0 min)	Hops	-
0.25 lb	Coffee (Boil 5.0 days)	Misc	
1.50 oz	Chocolate, Unsweetened nibs (Boil 0.0 min)	Misc	
2.50 oz	Dark, bakers chocolate (Boil 0.0 min)	Misc	
1 Pkgs	American Ale (Wyeast Labs #1056)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.076 SG **Measured Original Gravity:** 1.010 SG
Est Final Gravity: 1.018 SG **Measured Final Gravity:** 1.005 SG
Estimated Alcohol by Vol: 7.64 % **Actual Alcohol by Vol:** 0.65 %
Bitterness: 48.5 IBU **Calories:** 43 cal/pint
Est Color: 56.1 SRM **Color:** 

Mash Profile

Mash Name: None **Total Grain Weight:** 17.33 lb
Sparge Water: - **Grain Temperature:** -
Sparge Temperature: - **TunTemperature:** -
Adjust Temp for Equipment: FALSE **Mash PH:** -

Steep grains as desired (30-60 minutes)

Mash Notes: -

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

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