

## 02-11-2012 Wake-N-Bake Imperial Oatmeal Stout Clone

### A ProMash Brewing Session Report

Brewing Date:	Saturday February 11, 2012
Head Brewer:	Matt Warise
Asst Brewer:	
Recipe:	Wake-N-Bake Imperial Oatmeal Stout Clone

### BJCP Style and Style Guidelines

13-F Stout, Russian Imperial Stout

Min OG:	1.075	Max OG:	1.114	
Min IBU:	50	Max IBU:	100	
Min Clr:	30	Max Clr:	48	Color in SRM, Lovibond

### Recipe Specifics

Batch Size (Gal):	5.00	Wort Size (Gal):	5.00
Total Grain (Lbs):	24.75		
Anticipated OG:	1.132	Plato:	30.61
Anticipated SRM:	69.7		
Anticipated IBU:	56.8		
Brewhouse Efficiency:	75	%	
Wort Boil Time:	90	Minutes	

Actual OG:	1.105	Plato:	24.84	
Actual FG:	1.012	Plato:	3.07	
Alc by Weight:	9.71	by Volume:	12.42	From Measured Gravities.
ADF:	87.7	RDF:	73.2	Apparent & Real Degree of Fermentation.

Actual Mash System Efficiency:	66 %
Anticipated Points From Mash:	132.16
Actual Points From Mash:	115.50

### Pre-Boil Amounts

Evaporation Rate:	15.00	Percent Per Hour
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Raw Pre-Boil Amounts - only targeted volume/gravity and evaporation rate taken into account:

Pre-Boil Wort Size:	6.45	Gal		
Pre-Boil Gravity:	1.102	SG	24.28	Plato

With sparge water, mash water, additional infusions, vessel losses, top-up water and evaporation rate recorded in the Water Needed Calculator:

Water Needed Pre-Boil Wort Size:	10.10	Gal		
Water Needed Pre-Boil Gravity:	1.065	SG	16.00	Plato

## Formulas Used

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.

Final Gravity Calculation Based on Points.

Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg

% Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey

Hop IBU Formula Used: Rager

Additional Utilization Used For Plug Hops: 2 %

Additional Utilization Used For Pellet Hops: 10 %

## Grain/Extract/Sugar

%	Amount	Name	Origin	Potential	SRM
60.6	15.00 lbs.	Pale Malt(2-row)	Great Britain	1.038	3
10.1	2.50 lbs.	Flaked Barley	America	1.032	2
8.1	2.00 lbs.	Crystal 80L		1.033	80
6.1	1.50 lbs.	Flaked Oats	America	1.033	2
4.0	1.00 lbs.	Cara-Pils Dextrine Malt		1.033	2
2.8	0.69 lbs.	Black Patent Malt	Great Britain	1.027	450
2.8	0.69 lbs.	Carafa II (de-husked)	Germany	1.030	410
2.8	0.69 lbs.	Chocolate Malt	Great Britain	1.034	350
2.8	0.69 lbs.	Roasted Barley	Great Britain	1.029	450

Potential represented as SG per pound per gallon.

## Hops

Amount	Name	Form	Alpha	IBU	Boil Time
0.90 oz.	Chinook	Pellet	13.90	43.7	60 min
0.50 oz.	Nugget	Pellet	14.70	13.1	30 min

## Extras

Amount	Name	Type	Time
3.00 Oz	Terrapin Wake-N-Bake Blend	Coffee	2 Days(fermenter)

## Yeast

DCL Yeast S-04 SafAle English Ale

## Water Profile

Profile:	
Profile known for:	
Calcium(Ca):	0.0 ppm
Magnesium(Mg):	0.0 ppm
Sodium(Na):	0.0 ppm
Sulfate(SO4):	0.0 ppm
Chloride(Cl):	0.0 ppm
biCarbonate(HCO3):	0.0 ppm

pH:	0.00
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### Mash Schedule

Mash Type:	Single Step	
Heat Type:	Direct	
Grain Lbs:	24.75	
Water Qts:	27.27	Before Additional Infusions
Water Gal:	6.82	Before Additional Infusions
Qts Water Per Lbs Grain:	1.10	Before Additional Infusions
Tun Thermal Mass:	0.00	
Grain Temp:	80 F	Before Additional Infusions

<i>Rest</i>	<i>Temp</i>	<i>Time</i>
Dough In:	0	0 Min
Saccharification Rest:	152	60 Min
Mash-out Rest:	0	0 Min
Sparge:	172	45 Min

Total Mash Volume Gal: 8.80 - After Additional Infusions

Runnings Stopped At: 1.010 SG 2.56 Plato

All temperature measurements are degrees Fahrenheit.

### Water Needed For Brewing Session

Sparge Amount:	7.00	Sparge Deadspace:	1.25	Total Into Mash:	5.75
Total Grain Lbs:	24.75	Qts Per Lbs:	1.10	Total From Mash:	3.85
		Mash Gallons:	6.82		
		Grain Absorption:	2.97		
Amount Lost in Lauter Tun Deadspace, Grant and Misc. to Kettle:					0.50
Top Up Water Added to Kettle:					1.00
Amount into Kettle:					10.10
Boil Time (min):					90
Evaporation Rate:					15.00
Amount after Boil:					7.83
Left in Kettle Deadspace:					1.00
Left in Hopback:					0.00
Left in Counterflow Chiller:					0.25
Left in Other Equipment / Other Absorption:					0.00
Amount to Chillers:					6.58
Amount After Cooling (4 perc.):					6.31

Grain absorption rate is: 0.12 (Gallons Per Lbs)

Evaporation rate is Percent per Hour

This formulation will yield 6.31 gallons of fermentable wort.

You will need 14.82 gallons of water for the complete brewing session.

## Efficiency Specifics

Recipe Efficiency Setting: 75 %

With sparge water, mash water, additional infusions, vessel losses, top-up water and evaporation rate recorded in the Water Needed Calculator:

Target Volume (Gal):	10.10		
Estimated OG:	1.065	Plato:	16.00

Raw Pre-Boil Targets - only targeted volume/gravity and evaporation rate taken into account:

Target Volume (Gal):	6.45		
Estimated OG:	1.102	Plato:	24.28

Post-Boil Targets:

Target Volume (Gal):	5.00		
Estimated OG:	1.132	Plato:	30.61

Recorded Actuals - Measurement Taken In Kettle:

Recorded Volume (Gal):	5.50		
Recorded OG:	1.105	Plato:	24.84

At 100 percent extraction from the maximum mash potential:

Total Points:	176.21
Points From Mash:	176.21
Points From Extract/Sugar:	0.00

With the recipe efficiency setting, you should have achieved:

Total Points:	132.16
Points From Mash:	132.16
Points From Extract/Sugar:	0.00

Actuals achieved were:

Actual Points From Mash:	115.50
Actual Mash System Efficiency:	66 %

## Fermentation Specifics

Pitched From:	Starter
Amount Pitched:	0 mL
Lag Time:	0.00 hours

Primary Fermenter:	Glass
Primary Type:	Closed
Days In Primary:	0
Primary Temperature:	68 degrees F

Original Gravity:	1.105 SG	24.84	Plato
Finishing Gravity:	1.012 SG	3.07	Plato

## Inventory Analysis

<i>Grain/Malt/Extract/Sugar</i>	<i>Origin</i>	<i>Recipe Lbs</i>	<i>Lbs In Stock</i>	<i>Lbs Needed</i>
Pale Malt(2-row)	Great Britain	15.00	0.00	15.00
Flaked Barley	America	2.50	0.00	2.50
Crystal 80L		2.00	0.00	2.00
Flaked Oats	America	1.50	0.00	1.50
Cara-Pils Dextrine Malt		1.00	0.00	1.00
Black Patent Malt	Great Britain	0.69	0.00	0.69
Carafa II (de-husked)	Germany	0.69	0.00	0.69
Chocolate Malt	Great Britain	0.69	0.00	0.69
Roasted Barley	Great Britain	0.69	0.00	0.69

<i>Hop</i>	<i>Origin</i>	<i>Recipe Oz</i>	<i>Oz In Stock</i>	<i>Oz Needed</i>
Chinook - Pellet	USA	0.90	0.00	0.90
Nugget - Pellet	USA	0.50	0.00	0.50

<i>Extras</i>	<i>Recipe</i>	<i>In Stock</i>	<i>Needed</i>
Terrapin Wake-N-Bake Blend	3.00	0.00	3.00

<i>Yeast</i>	<i>Recipe</i>	<i>In Stock</i>	<i>Needed</i>
SafAle English Ale - (DCL Yeast S-04)	1.00	0.00	1.00

## Notes

The Terrapin Blend is a very full-flavored coffee. Dark roasted and earthy Zimbabwe beans (20%) are complemented by the bright acidity of Costa Rican Tarrazu (60%) and mellowness of Nicaraguan Matagalpa(20%). The same combination of beans that Terrapin uses when brewing their Imperial Stout, this blend is for those who prefer a strong, assertive cup of coffee.

Ferment completely and then rack onto coarse ground coffee for 48 hours. 14.6g/gal or 73g/5gal;  
course grind

<http://www.jitteryjoes.com/>

Fawcett grain

ferment at 66-68F