Monster's Park Mega Stout

Fermentables

- 17 lb US 2-Row Malt
- 4.5 lb Golden Naked Oats
- 2 lb Crystal 40L
- 1 lb British Chocolate Malt
- 1 lb Midnight Wheat
- 0.6 lb (9.6 oz) Roasted Barley
- 0.6 lb (9.6 oz) Cherrywood Smoked Malt
- 1.5 lb Candi Sugar D45 *add at 15 min*

Hop Additions

This recipe calls for a 120 min boil.

- 60 min: 1.75 oz Warrior (17.6% AA[1])

Yeast

- 2 Vials WLP 001: California Ale Yeast
  Ideal fermentation temperature: 68F

Additives

- Clarifier: 1 tsp Irish Moss **or** 1 tablet Whirlfloc
- Yeast Nutrient: ½ tsp White Labs (½ tsp/gal Biotin)

Target Statistics[2]		Your Results
Orig. Gravity:	1.120	
Final Gravity:	1.040	
Est. % ABV:	12%	
Efficiency[3]:	72%	
IBUs:	50	

BJCP Style Guidelines: Imperial Stout

(20c)

Original Gravity: 1.075 – 1.115 SG

Final Gravity: 1.018 – 1.030 SG

Bitterness: 50 – 90 IBUs

ABV: 8.0 – 12%

Overall Impression: An intensely-flavored, big, dark ale with a wide range of flavor balances and regional interpretations. Roasty-burnt malt with deep dark or dried fruit flavors, and a warming, bittersweet finish.

Notes:

Tricks of the Trade:

The very high finishing gravities of styles like Imperial Stouts benefit not only from very high pitch rates, but also from long conditioning after fermentation. So, for your pitch, grab at least 2 vials or make a yeast starter. For conditioning, once fermentation is finished rack your finished beer off the yeast into a carboy or keg and condition cold for at least 4 weeks.

[1]**AA (Alpha Acid)**: This is the measure of hops' potential bitterness. Be aware when substituting hops with a higher AA% for your "60 min" hop addition, you will increase the bitterness of your beer. "Flame Out" and "Dry Hop" additions will add hoppy aroma but will contribute little bitterness to your beer. Substituting different hops for these later additions will alter the flavor of your beer, but not the level of bitterness.

[2]**Target Statistics**: These targets were calculated using BeerSmith™ software and are based on the brewing method outlined on the back of this page.

[3]**Efficiency**: This is the percent of sugar you expect to extract compared to the total amount of sugar available in your grain. Home brewers' efficiency can range between 65% to 75% depending on equipment and methods used. We use 70% here as an average, but your results may vary.

Quick Brewing Instructions

Mash

1.) Measure out your water. If you're using city water, it's best to run it slowly (about 1 gal/min) through a carbon filter while you're measuring.
2.) Heat water up to 2-5F more than your strike temperature to compensate for temperature loss while transferring to the mash tun. To minimize temperature loss, try warming up your mash tun by filling it with hot water and leaving it sealed for a few minutes before transferring.
3.) Slowly add your grain, constantly stirring to maximize exposure.
4.) Check that your temperature is on target and seal your mash tun. Once completely stirred in, your mash should have roughly the consistency of watery oatmeal.

Temperature corrections: always aim a couple of degrees higher than your target (but always lower than 168F). It's much easier to bring your temperature down a few degrees by stirring in small handfuls of ice (2 cubes is approximately -1F) than having to bring it up by adding boiling hot water a quart at a time.

Mash Targets:

Volume: 8.3 gal
Strike Temp: 163F
Mash Temp: 152F
Duration: 60min

Don't forget to start heating your sparge water!

Lauter & Sparge

1.) Heat up your sparge water to 2-5F higher than desired sparge temperature. Then, transfer the water to the hot liquor tank (HLT) and carefully place your HLT in position above the mash tun.
2.) Position your kettle below the mash tun to prepare for the lauter.
3.) Recirculate your mash. Partially open the valve on your mash tun so that a moderate stream of sweet wort comes out. Use 2 pitchers or large measuring cups to catch this stream; you will notice a lot of small particles floating in the wort for the first couple minutes. As each pitcher fills, replace it with the empty and gently pour the full pitcher back into the mash tun. Continue doing this until you your wort is free of particulates.
4.) Begin lautering into the kettle. Set up sparge arm above grain bed and open valve on HLT partway to begin sparge. Adjust flow rates out of your mash tun and HLT to maintain 1 inch or so of water above the grain bed. Continue until you reach your target boil volume.

Sparge Targets:

Volume: 2.18 gal
Temp: 168F

Boil Targets:

Volume: 7 gal
Duration: 120 min

BOIL

1.) Bring your wort to a boil. Watch for boil overs! Once you achieve a stable, rolling boil, slowly add your first hop addition and start your timer for 120 minutes (counting down). Add all subsequent boil additions at their appropriate times. *Please note that you will be boiling for a full hour without adding your first hop addition.*
2.) Sanitize any equipment that will come into contact with your wort after the boil: airlock, stopper, wine thief, aeration stone, etc.
3.) Add your wort chiller to the pot near the end of the boil. You want it to spend a couple minutes at boiling temperatures to sanitize it. Be sure to connect the hoses before putting it into your pot.
4.) Once you're finished boiling, start your cooldown by turning on the hose connected to your wort chiller to a slow rate of flow. The water coming out should be steaming hot, so be sure the outflow hose is directed somewhere safe.
    a. Remember that you can increase the effectiveness of the wort chiller by agitating the wort in the pot or connecting another coil and submerging it in ice water to act as a pre-chiller.
5.) Use a sanitized metal spoon to rapidly stir your cooled wort to create a whirlpool. The hop sediment and other break material will be sucked to the center of the pot, and if you allow it to settle for 10-15 min, it will sink to the bottom. This allows you to rack off the clear wort, leaving the trub behind.
6.) Once cooled to fermentation temperature, whirlpooled, and settled out, rack into sanitized fermentor.

Boil Additions

60 MIN
- *1.75 oz Warrior*

45 MIN
Watching wort boil is dull work. Have a homebrew!

30 MIN

15 MIN
- *Clarifier & Nutrient*
- *1.5 lb Candi Sugar*

0 MIN
(Flame Out)

PITCH

1.) Take a sample of your wort and use your hydrometer to measure your original gravity.
2.) Oxygenate your wort by shaking the carboy for 5 min or spraying pure O_2 for 30 seconds.
3.) Sanitize the exterior of the yeast package and use sanitized scissors to open.
4.) Add your yeast to your fermentor. Fill your airlock with sanitizer and fix in place with the stopper.
5.) Once fermentation is complete, transfer into a secondary fermentor and keep cold for 4 weeks.

PITCH
- *2 x WLP001: California Ale Yeast*

Ferment temp: 68F

These measurements can vary with different equipment, brewing procedures, and boil temperatures. For more in-depth brewing instructions, please see our "All Grain Brewing Instructions."