

Russian Imperial Stout - All Grain Kit

Adapted from recipe found in September – October 2006 Zymurgy Magazine

Ingredients

14.0 lbs Crisp Marris Otter	0.5 lb Briess CaraPils Malt
8.5 lbs Castle or Weyerman Pilsen malt	1 oz E.K. Goldings Hops
2.75 lbs Roasted Barley	4 oz Mt Hood Hops
0.75 lb Chocolate Malt	WLP013 – London Ale Yeast

Notes

This kit does not include priming sugar – if bottling, you can prime with light DME, corn sugar or with common table sugar. The amount of table sugar needed to prime will not affect the flavor of your beer. This kit is sized for a 5 gallon batch

OG = 1.146 FG = 1.025 SRM = Approx 97 IBU = 38

Mash Instructions

Mash at 150F for 60 minutes

Sparge for about 90 minutes

Brew Instructions

Boil your wurt until the volume is reduced to 5 – 6 gallons, or 5 gallons if using a 6 gallon boil pot

Add 1 oz of EK Goldings & 1.25 oz Mt Hood hops (bittering hops)

(Be careful when adding the bittering hops – If added too fast, the hops will cause a boil over)

Boil for 30 minutes and add 2 ounce of Mt Hood hops (flavoring hops)

Boil for an additional 30 minutes

Add an additional 0.75 ounce of Mt Hood hops (aroma hops) a then immediately turn off the heat

Chill with a wurt chiller or water bath

Pour the wurt into your sanitized fermenter, being careful to leave as much of the trub (sediment) behind as possible

Top off your fermenter with cold water to make a total of 5 gallons

Cover the fermenter and let cool

Fermentation

When your wurt reaches 75 degrees F, shake your vial of White Lab yeast and slowly open the vial

Pour the yeast into the wurt and immediately cover with an air lock then ferment at room temperature

Ferment for 1 week or until fermentation stops

Conditioning

Transfer your beer to a secondary, leaving as much trub (sediment) behind as possible and let sit for 1 week or longer in the secondary before kegging or bottling.

If Naturally Conditioning (Bottling)

Transfer the beer into a bottling bucket, leaving as much trub (sediment) behind as possible

Dissolve 3/4 cup of corn or table (priming) sugar or 1 cup light DME in one cup of water and bring to a boil

Pour the priming sugar into the beer and stir

Bottle your beer, leaving a 1/2" - 3/4" head space in each bottle

If Force Carbonating (Kegging)

Transfer the beer into a sanitized keg and apply CO2 to carbonate