



Steamfitter Imperial Stout

⚠ If your kit has **liquid yeast**, put it in the refrigerator as soon as possible.

This beer should finish big in malt flavor from the 2-Row and Munich malt, big in mouth-feel from the Caramel malt, and have a balanced, chocolate and coffee roasted character from the roasted malts. If you want a treat, soak an ounce of oak chips in about a pint of bourbon during primary fermentation, add all of it to the beer after 2 weeks, and age it for a month before bottling or kegging. The bourbon and vanilla flavors round this beer out perfectly. With or without the bourbon, you'll see after a few months of aging why this beer was selected People's Choice a few years ago at the Stout Contest!

Calculated Appx.: O.G.: 1.082 F.G.: 1.022 ABV: 7.9% IBU: 39 SRM: 50

Kit Ingredients

- Specialty Steeping Grains:
 - 1/2 lb 2-Row malt
 - 2 lb Munich 10L malt
 - 1 1/2 lb Caramel 80L malt
 - 11 oz Roast Barley
 - 10 oz Black malt
 - 8 oz Amber malt
 - 5 oz Chocolate malt
 - 1 lb brown sugar
 - 7 lb golden light malt extract
 - 1 oz Summit hops (60 min)
 - 1 oz Cascade hops (2 min)
 - 1 cup corn sugar (for bottling)
 - 2 Muslin sacks to steep grains
 - S-04, Wyeast 1084, WLP004, OYL-005, or GY011 yeast

⚠ Please make sure that your kit contains these items. Please call us at 608-257-0099 before brewing if any item is missing.

Directions

Sanitize everything well! Remember to stir periodically throughout the boil!

0. About 3 to 6 hours before you brew, remove the liquid yeast from the refrigerator. If it is a Wyeast pack, break the nutrient pack inside the yeast package according to the directions on the package. Leave the yeast out at room temperature until it is time to pitch your yeast into your beer. With this high gravity beer, we recommend that you either use two yeast packets or make a yeast starter. Because this is a high gravity ale, we HIGHLY recommend using one of the following methods to help your yeast ferment your yummy beer:
 - a. Make a starter. About 2 days before you are going to brew, mix 3.5 oz of dry malt extract in 1 liter of water, boil for 15 minutes, cool down to below 80F, add your **yeast**, and let ferment for 24 hours. If you are not using a stir plate, you may want to swirl your starter a few times a day. After 24 hours, put the starter in the fridge and leave it in there until about 3 hours before you brew. When it is time to add your yeast at the end of the brew day, decant the liquid and add the yeast sludge at the bottom of the starter container.
 - b. Use multiple yeast packs.
1. Fill kettle with 10 quarts of water and heat to 166F. Pour crushed **steeping grain** into grain sacks equally, tie them closed, and place them into your kettle. Check the temperature, make sure it's between 150F and 155F. (If you want more body in the beer mash a little warmer. If you want a little less body, mash a little cooler. Just make sure to keep it between 148F and 159F). Mash the grains for 60 minutes.
2. While grains are mashing, heat 8 quarts of water to 170F in a separate pot. After the 60 minutes, **remove grains** from mixture and rinse (sparge) with the 8 quarts of hot water, collecting the runnings in your boil kettle. Then turn on the heat and bring the mixture to a boil. You will be boiling

the mixture, called wort, for a total of 60 minutes. However, keep reading, because you'll be adding hops during that time.

3. When you achieve a boil, turn off the heat and empty the **Golden Light** malt extract and **Brown Sugar** into the hot water. (Extract may pour more easily if you open the top of the container and place it in a saucepan of hot, not boiling, water for ten minutes prior to pouring. Do not apply direct heat to the jar). Stir extract into wort well.
4. Turn heat back on and bring wort to a boil. Upon initial boil wort may foam up (called a "hot break"). If this happens, reduce heat until foam recedes, then turn up the heat, bring back to a boil, and maintain a rolling boil. Start your 60 minute timer at this point in the brewing process. Add **1 oz of Summit** hop pellets and boil the wort for 58 minutes. This hop addition will impart the bitterness to your beer.
5. After these 58 minutes, add **1 oz Cascade** hop pellets and continue to boil for 2 more minutes.
6. After these 2 minutes (60 min total), you are done boiling your beer, so it's time to turn off the heat.
7. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
8. Fill the sanitized fermentor with 1.5 gallons of cold water (use less if you boiled more water than the recipe calls for). Cool your hot wort down to around 100-110F by placing your pot carefully into a sink of ice water for 15-30 minutes or by using a wort chiller. Carefully pour the hot wort into the cold water in the fermentor. If necessary, top up to 5 gallons with cold water.
9. Take a temperature reading of the wort. If the wort mixture in the fermentor is below 80°F (not warm to the touch), give the wort a good shake or a good stir with a sanitized metal or plastic spoon. Here you are trying to aerate the wort, which will help your yeast get going. This is also a good time to take a hydrometer reading. The number from this reading is your starting gravity. Add your beer **yeast**. Instructions are on the yeast package.
10. Seal your fermentor. Attach the fermentation lock half filled with water. Ferment at 60°-72°F for around 14 days. Note that it can take up to 24 hours for active fermentation to be visible. If you don't see any activity in the air lock or foam on the surface of beer after 24 hours, call us at 608-257-0099. If doing a double stage fermentation, siphon the beer into the glass carboy after 5-7 days in the primary fermentor (the beer may be transferred to the glass carboy as soon as the foam has fallen far enough so the carboy will not overflow).
11. After around 14 days, if your beer has ceased fermentation, you can go ahead and bottle or keg your beer. However, you could let this beer age in the secondary for up to a couple months. Whether you bottle or keg, sanitize everything that will contact the beer during packaging, including bottles, caps, kegs, siphon tubing, bottle filler, etc. Also, now is a good time to take a hydrometer reading. This would be your beer's final gravity.
 - a. **Bottling, Single-Stage Fermentor:** Siphon beer into sanitized bottles. Pour just under 1 tsp. corn sugar in each bottle. Cap and turn bottles upside down several times to mix in sugar.
 - b. **Bottling, 2-Stage Fermentor:** Rack the beer carefully off the sediment into a sterilized fermentor or bottling bucket from the carboy. Bring $\frac{3}{4}$ pint of water to a boil. Turn off heat. Dissolve 1 cup of corn sugar in this hot water and stir gently into the beer. Bottle and cap.
 - c. **Kegging:** Siphon beer into sanitized keg, purge O₂ from head-space, and hook up to CO₂.
12. Store upright at room temperature (~70F) for 14 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will improve for several months.