



AIH Larry's Russian Imperial Stout

Brew Expedition Stout yourself! Award winning home brewer Bob Barrett shares his best shot @ this hearty Russian Imperial Stout.



k99-0108
Original Gravity : 1.102 **IBUs :** 61
Final Gravity : 1.026 **Alcohol by volume :** 10.20%
Color : Black **Difficulty :** Intermediate
Supplies Included : LME, Specialty Grains w/bag, & Hops

Brew Day

Ingredients Included :				
Fermentables :		Specialty Grains :		
9 Lbs Pilsen Dry Malt Extract		1 lb Black		
2 lbs Amber Dry Malt Extract		1 lb Roasted		
2 Lbs Dark Dry Malt Extract		8 oz Chocolate		
Additives:		(cold steeped overnight)		
Boil/Bittering Hops :	Flavor Hops:	Aroma Hops :	Knock - Out Hops :	Dry Hops :
3 oz Centennial	2 oz Centennial (30 Minutes)		1 oz Centennial	
			Suggested Yeast :	White Labs 001 California Ale Wyeast 1056 American Ale, Safale S-05

Procedure : Please read all the instructions before you begin brewing, to ensure you have all the ingredients, and you fully understand the process.

We recommend a yeast starter for this recipe.

- Sanitation :** It is important to thoroughly clean and sanitize all of your brewing equipment.
- Cold Steep:** Place your "Specialty Grains", which should be crushed, into a "Grain Bag". Tie a knot at one end of the "Grain Bag" leaving room for the grains to be loose in the bag. Place the bag into 1 gallon of water and let it steep in the fridge overnight. You will add this mixture during step 6.
- Boiling the Wort :** Bring the "Wort" to a boil. It should be a rolling boil, be careful to avoid a "Boil Over". Remove the "Wort" from the heat. Add all of the included "Fermentables" to the "Wort". Stir the "Fermentables" into the "Wort" until it has all dissolved, making sure none of it is sitting on the bottom of the pot. Return the Brew Pot to heat and return the "Wort" to a boil.
- Boil Hops :** If using "Hop Bags", put the Boil Hops into a "Hop Bag" and tie loosely at one end. Add these to the boiling "Wort". You have now added the Bittering Hops. Continue to Boil this for 30 minutes.
- Flavor Hops :** Follow same instructions for "Hop Bags" as step 4. After 30 minutes of boiling, add the Flavor Hops to the boil. Continue to Boil for 30 minutes.
- Cold Steep Addition:** During the next 30 minutes pull the "Grain Bag" out of the 1 gallon of water. Let the bag fully drain without squeezing the bag. Bring the gallon of liquid only as close to a boil as possible and the liquid portion to the last 15 minutes of the boil.
- Knockout Hops :** Follow same instructions for "Hop Bags" as step 4. After 30 minutes of boiling, add the Knockout Hops to the boil. Leave all the hops in while cooling.
- Boil Termination :** After 60 (total minutes), remove heat source from the Brew Pot. Now it is time to cool the "Wort" to 70°F. This can be accomplished by using a "Wort Chiller".
- Add Water :** Siphon your cooled "Wort" from the brew pot into your fermenter. Be careful not to transfer heavy sediment from the brew pot into the fermenter. Add enough water to bring the Wort to 5 gallons. Stir the 5 gallons of "Wort". At this time, take a Hydrometer reading to record the Original Gravity.
- Begin Fermentation:** Add the yeast to the "Wort" surface. Firmly secure your fermenter lid and add the airlock. The ideal temperature for fermentation is 64°- 72°F. The "Wort" will begin to ferment within 24 hours.
- Secondary :** When primary fermentation is complete, take a finish gravity reading. Clean and sanitize a secondary fermenter, rack beer to secondary, leave another week. If using single stage fermentation, leave in primary fermenter for 2 weeks.
- Fermentation Finish** Bottle or Keg Your Beer, following appropriate procedures.

ABV% Calculator

Original Gravity \times 131.25 = Alcohol by Volume %