



# How To Disappear Completely Imperial Stout (All Grain)



It was a dark and stormy night; the malt fell in torrents—except at occasional intervals, when it was checked by a violent gust of roastiness which swept up the glassware (for it is in a pint that our scene lies), rattling along the taste buds, and fiercely agitating the scanty flame of your soul that struggles against the darkness. You unlock this pint with the key of appetite. Beyond it bubbles another dimension: a dimension of taste, a dimension of smell, a dimension of marvel. You're consuming a beverage of considerable shadow and substance, of massive roastiness, dark fruits and malt; you've just crossed over into the Imperial Zone. And while you contemplate that sinister darkness drawing you like the sirens' song to your rocky fate, you will savor that last sip and finally understand how to disappear completely.

### Just the Facts, Ma'am:

BJCP Style: 13F. Russian Imperial Stout  
Original Specific Gravity: 1.103 - 1.107  
Final Specific Gravity: 1.026 - 1.030  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: Yes  
Liquid Yeast Starter Recommendation: Yes  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 10.1%  
Color: 69 SRM (Vanish Into the Black Hole!)  
International Bittering Units: 92  
Time to Awesome Drinkability: 12 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

### Ingredients:

**Grains & Wort Additives:**  
13.3 lbs Irish Stout Malt  
0.8 lbs Light Wheat Malt  
1 lb Natural Brown Sugar  
12 oz Roasted Barley  
8 oz Chocolate Malt  
4 oz Black Patent Malt  
4 oz Chocolate Wheat Malt  
8 oz De-husked Carafo III Malt  
8 oz 150L Crystal Malt  
8 oz Special B Malt

**Hops & Hop Addition Schedule:**  
2 oz Nugget Hops (Bittering, 60 Minutes)  
2 oz Northern Brewer (Bittering, 60 Minutes)  
1 oz Willamette Hops (Flavor & Aroma, After-the-Boil Steep, 10 Minutes)

**Yeast:**  
Liquid Yeast: Wyeast 1056 American Ale Yeast  
Or  
Dry Yeast: Safale US-05 Ale Yeast

2 Red Star Premier Blanc Yeast (Add to secondary)

**Brewing Supplies & Flavors:**  
5 oz Priming Sugar

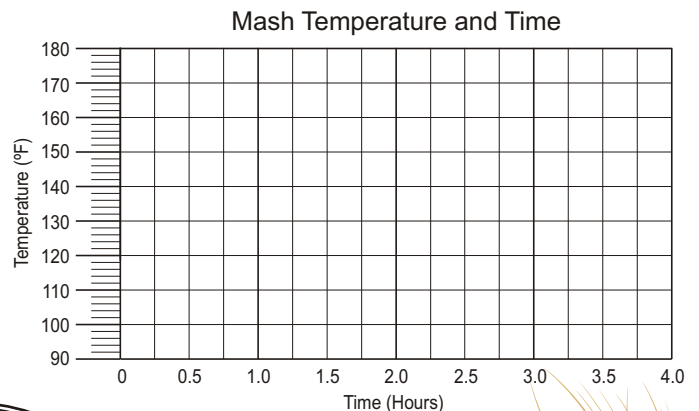
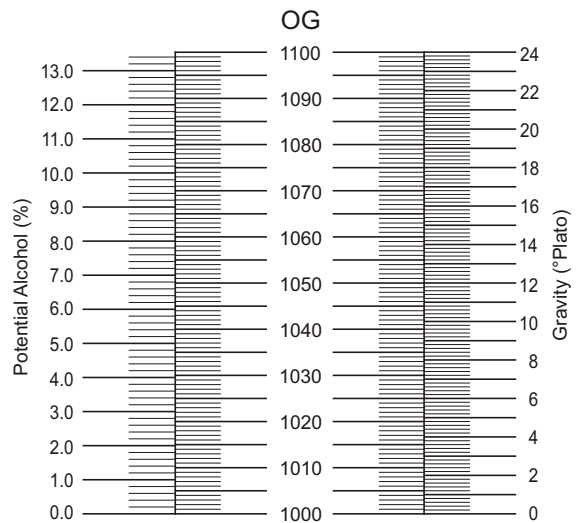
**Liquid Yeast Activation Before Brewing:**  
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. Please see [www.boomchugalug.com/wyeast.htm](http://www.boomchugalug.com/wyeast.htm) for complete liquid yeast activation instructions.

### Mash Schedule:

Saccharification Rest: 150°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes

### Brew Statistics:

Brew Day Date ( / / )  
Original Specific Gravity: \_\_\_\_\_  
My Efficiency: \_\_\_\_\_  
Final Specific Gravity: \_\_\_\_\_  
Secondary Rack Date ( / / )  
Bottling / Kegging Date ( / / )  
Date I Drank Last Beer (This Stinks!) ( / / )



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!