

IMPERIAL STOUT (All Grain)

Official NORTHERN BREWER Instructional Document

Imperial stouts were first brewed in England for export to the royal courts of the Russian Tsars. The Tsars are gone but the beer remains, the “War and Peace” of stouts. This kit yields a pitch black beer with tan head, resounding with burnt, bitter chocolate character, hops, and syrupy malt. A viscous, chewy body finishing with lots of roast grain and a warming alcohol note. A nice companion on a cold winter night or accompanying chocolate dessert.

O.G: 1.086 READY: 3 - 4 MONTHS

Suggested fermentation schedule:

- 2 weeks primary; 2-3 months secondary;
2-4 weeks bottle conditioning

MASH INGREDIENTS

- 15 lbs. Rahr Pale Ale malt
- 0.5 lbs Roasted Barley
- 0.5 lbs English Black Malt
- 0.5 lbs English Chocolate Malt
- 0.5 lbs English Medium Crystal

BOIL ADDITIONS & TIMES

- 1.75 oz Summit (60 min)
- 2 oz Cascade (0 min)

YEAST

- DRY YEAST (DEFAULT):

Safale S-04.
Optimum temperature: 64-75°F.

- LIQUID YEAST OPTION:

Wyeast #1728 Scottish Ale.
Optimum temperature: 55-70°F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 151° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1.75 oz Summit (60 min)

2 oz Cascade (0 min)

YEAST

DRY YEAST (DEFAULT):

Safale S-04.
Optimum temperature: 64–75°F.

LIQUID YEAST OPTION:

Wyeast #1728 Scottish Ale.
Optimum temperature: 55–70°F.