

Club Russian

Imperial Stout (13 F)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.59 gal
Boil Time: 90 min
End of Boil Vol: 5.47 gal
Final Bottling Vol: 4.50 gal
Fermentation: Ale, Two Stage

Date: 28 Dec 2016
Brewer: Adrian Oldham
Asst Brewer:
Equipment: My Equipment 2014
Efficiency: 72.00 %
Est Mash Efficiency: 75.6 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.91 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
15 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	81.1 %
1 lbs	Caramunich Malt (56.0 SRM)	Grain	2	5.4 %
12.0 oz	Briess Chocolate Malt -Dark (420.0 SRM)	Grain	3	4.1 %
8.0 oz	Black (Patent) Malt -Blackprinz (500.0 SRM)	Grain	4	2.7 %
8.0 oz	Briess Special Roast (40.0 SRM)	Grain	5	2.7 %
8.0 oz	Special B Malt (180.0 SRM)	Grain	6	2.7 %
4.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	7	1.4 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 23.52 qt of water at 168.0 F	156.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 3.35gal) of 168.0 F water
- Add water to achieve boil volume of 6.59 gal
- Estimated pre-boil gravity is 1.078 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.75 oz	Cluster [8.20 %] - Boil 60.0 min	Hop	8	40.2 IBUs
1.00 oz	Cascade [6.90 %] - Boil 2.0 min	Hop	9	1.6 IBUs
1.00 oz	Centennial [10.40 %] - Boil 2.0 min	Hop	10	2.5 IBUs

- Estimated Post Boil Vol: 5.47 gal and Est Post Boil Gravity: 1.098 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Ringwood Ale (Wyeast #1187) [35.49 ml]	Yeast	11	-

- Measure Actual Original Gravity _____ (Target: 1.098 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 28 Dec 2016 - Primary Fermentation (14.00 days at 67.0 F ending at 67.0 F)
- 11 Jan 2017 - Secondary Fermentation (5.00 days at 68.0 F ending at 75.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.032 SG)
- Date Bottled/Kegged: 16 Jan 2017 - Carbonation: Keg with 12.54 PSI
- Age beer for 45.00 days at 42.0 F
- 02 Mar 2017 - Drink and enjoy!

Notes

Mid State Brew Crew Club Russian Imperial Stout
Organized, developed, and distributed by Adrian Oldham

Goal is to remain as close to recipe temps, weights, volumes, temps, and times as possible on each club member's own system
and return samples to share and enjoy with other member's attempts. Take note of your specifics and later taste the differences. Enjoy!

Diacetyl rest recommended, do not rush.