

Imperial Stout

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Category: 13 - Stout
Subcategory: F - Russian Imperial Stout



Kettle Volume: 12.58 gal (SG: 1.080)
Boil Duration: 1.5 hrs
Evaporation: 1.12 gal
Volume Gain/Loss: 0.0 gal
Final Volume: 11.0 gal (SG: 1.091)

Efficiency: 82%
Attenuation: 76.0%
Evap/Hour: 0.75 gal

Ingredients:

20 lbs American 2-row
2.0 lbs Chocolate Malt
2.0 lbs Crystal Malt 80°L
1.5 lbs Roast Barley
1.0 lbs British Black Patent
1.0 lbs Victory® Malt
6 lbs CBW Pilsner Light (DRY)
5.0 oz Cluster (7.0%) - added during boil, boiled 90 min
1.0 oz Centennial (10.0%) - added during boil, boiled 15.0 min
1.0 oz Northern Brewer (8.0%) - added during boil, boiled 15.0 min
0.5 oz Liberty (4.0%) - added during boil, boiled 5.0 min
1.0 tsp Irish Moss - added during boil, boiled 15 min
2.0 ea White Labs WLP001 California Ale

Style Comparison:

Recipe	Guideline
Original Gravity: 1.091	1.075 - 1.095
Terminal Gravity: 1.022	1.018 - 1.030
Color: 39.0 °SRM	30.0 - 40.0
Alcohol: 9.2%	8.0% - 12.0%
Bitterness: 74.96	50.0 - 90.0



Analysis:

Apparent	Real	Weight	Calories
Original Extract: 21.83 °P	21.83 °P	Alcohol: 25.9 g	178.9
Attenuation: 76.0%	60.1%	Carbs: 31.3 g	118.77
Terminal Extract: 5.55 °P	8.72 °P	Protein: 2.2 g	8.75
% Alcohol: 9.2% ABV	7.15% ABW		Total: 306.43

Schedule:

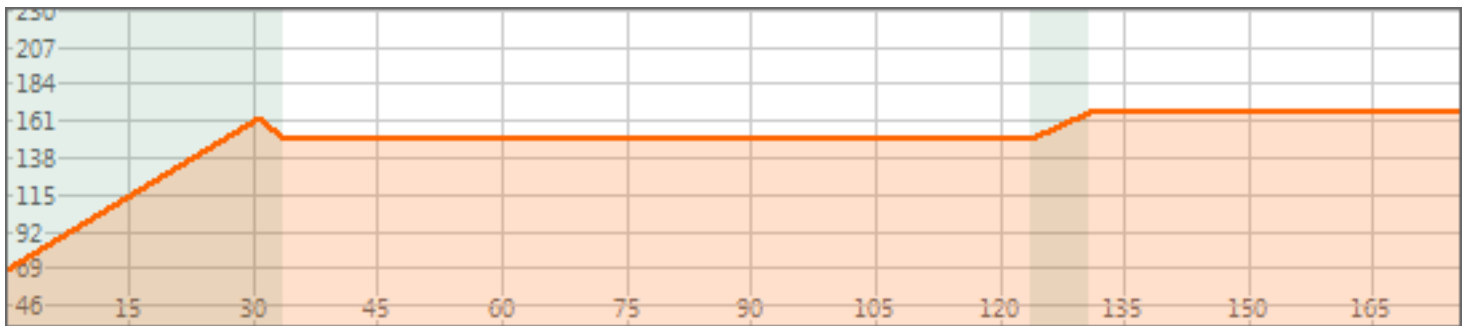
Ambient Air: 70.0 °F
Source Water: 60.0 °F
Elevation: 0.0 m

00:33:40 Mash In
 Liquor: 8.59 gal
 Strike: 164.6 °F
 Target: 152 °F

02:03:40 Saccharification Rest
 Rest: 90 min
 Final: 152.0 °F

02:10:37 Mash Out
 Heat: 7.0 min
 Target: 168.0 °F

02:55:37 Sparge
 Sparge
 Volume: 6.23 gal
 Temperature: 170.0 °F
 Runoff: 11.6 gal
 Duration: 45.0 min
 Total Runoff: 11.89 gal



Carbonation:

Natural Conditioning

Beer Temp: 68.0 °F
 Priming Agent Rate: 4.02 g/L
 Priming Agent Mass: 274.272 g
 Volumes CO₂: 2.5

Forced Carbonation

Beer Temp: 45.0 °F
 Pressure: 14.8861 PSI
 Volumes CO₂: 2.5