



STOUTS, STRONG ALES



@hoppydaysbrewingsupplies

@hoppy.days.brewing

BREW # _____

DATE BREWED _____

DATE PACKAGED _____

RUSSIAN IMPERIAL STOUT

ALL GRAIN RECIPE KIT - 23L Batch

9.3% ABV - 78 IBU (BR 1#)

Big, bold & unapologetically intense, this Imperial Stout pours pitch black with a deep mahogany edge. Expect aromas of burnt caramel, espresso and bittersweet chocolate. This will only get better with age, with a port-like richness and a decadent finish.



INGREDIENTS

- Ale Malt - 6kg
- Chocolate Malt - 450g
- Roasted Barley - 450g
- Black Malt - 450g
- Medium Crystal - 380g
- Shepherds Delight - 380g

HOPS

Magnum - 100g

YEAST**

LalBrew Nottingham Ale Yeast 11g
(3 packs recommended)

EXTRAS

Brown Sugar, Whirlfloc Tablet, Yeast Nutrient

HOPS

MALT

WATER PROFILE

BLACK / STRONG STOUT
Ca² 80, Cl 100, SO₄²⁻ 80, HCO 240
Target Mash pH: 5.5

WATER ADDITIONS (RO Water)

Calcium Sulphate: 3.8g
Magnesium Sulphate: 1.8g
Calcium Chloride: 7.2g
Bicarb Soda: 11.7g

WATER ADDITIONS (Brisbane Tap)

Calcium Sulphate: 3.8g
Calcium Chloride: 3.2g
Bicarb Soda: 7g
Potassium Metabisulphite: 1/4 teaspoon

** Default Kit ingredients; other yeast options available.

Brown Sugar, Whirlfloc and Nutrient sold separately.. Just the basic brown sugar from the supermarket will do fine. Dark brown sugar and Muscovado will give a richer flavour.

BREW DAY NUMBERS



- ^BATCH SIZE 23L
- TOTAL WATER 36.5L
- MASH WATER 24L
- SPARGE WATER 12.5L
- MASH TEMP 67°C
- MASH TIME 70 min
- ^BOIL VOLUME 30L _____
- BOIL TIME 90m _____
- ^PRE-BOIL GRAVITY 1.056 _____
- ORIGINAL GRAVITY 1.081 _____
- MASH EFFICIENCY 65% _____

BOIL ADDITIONS (90min boil)



- 90 min 30g MAGNUM
- 20 min 30g MAGNUM
- 5 min 1kg BROWN SUGAR,
Whirlfloc Tablet, 1 tsp Yeast Nutrient
- 0 min Turn off heat, cool to 90°C
- 90°C HOPSTAND 30g MAGNUM for 15 min
- CHILL to 17°C TRANSFER TO FERMENTER
- FERMENT 17°C until complete*



*Fit a blow-off tube or use FOAM SLAYER to tame an aggressive ferment - this brew can make a mess!

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.



BREWER'S NOTES

eg. check SG, Final Gravity, ABV...

