



R.I.S

Style: Russian Imperial Stout – Similar to Victory Storm King Imperial Stout

Brown with a light brown head that lasts till the end. Hoppy with a hint of raisins and dried plums it has a long dry aftertaste.

Batch Size: 5 Gal
OG: 1.093
FG: 1.021-1.022
IBU: 80
SRM: 99
ABV: 9.1%

Recipe CK00025

GRAINS

12 oz. Caramel 60L
6 oz. Roasted Barley
5 oz. Chocolate Malt
5 oz. Black Malt

EXTRACTS/ADJUNCTS

12.5 lb. Light LME
8 oz. Cane Sugar

1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

2 oz. Chinook (60 min.)

1 oz. Centennial (15 min.)

1/2 oz. Cascade (3 min.)
1/2 oz. Centennial (3 min.)

1 oz. Cascade (dry hop 7 days in secondary)

YEAST: 1st choice – WLP001 California Ale Yeast

2nd choice – WLP013 London Ale Yeast

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.