

New Imperial Stout

an All Grain Russian Imperial Stout by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
9.75 kg	2-Row (US)	Mash
9.0 kg	Maris Otter Pale (UK)	Mash
2.26 kg	Cherrywood Smoked Malt (DE)	Mash
2.0 kg	Roasted Barley (UK)	Mash
1.0 kg	Carafa III (DE)	Mash
1.0 kg	Chocolate (US)	Mash
952.0 g	Crystal Rye (UK)	Mash
700.0 g	Munich (BE)	Mash
432.0 g	Black Malt (UK)	Mash
352.0 g	Flaked Oats	Mash
300.0 g	Brown Malt (UK)	Mash
100.0 g	Caramel/Crystal 80L (US)	Mash

Hops

Amount	Hop	Time
150.0 g	Denali (US)	90 min
100.0 g	Saaz (CZ)	0 min

Yeasts

Name	Lab/Product
London Ale III	Wyeast 1318
WLP099	White Labs

Stats

Batch & Boil

Batch Size	Boil Time
41.6395 L	75 min

Properties

OG	FG	IBU
1.120 ↑	1.024	77
ABV	Color	Balance
12.6% ↑	101 SRM ↑	Bitter

