

Imperial Stout

an All Grain Russian Imperial Stout by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
6.5 kg	Golden Promise (UK)	Mash
1.2 kg	Munich (UK)	Mash
0.6 kg	Dry Malt Extract - Light	Boil
0.5 kg	Flaked Oats	Mash
0.4 kg	Roasted Barley (UK)	Mash
0.3 kg	Biscuit (BE)	Mash
0.3 kg	Black Malt (US)	Mash
0.3 kg	Dark Wheat (DE)	Mash
0.3 kg	Special B (BE)	Mash
0.2 kg	Chocolate (UK)	Mash
0.2 kg	Molasses	Boil
0.2 kg	Extra Dark Crystal 120L (UK)	Mash

Hops

Amount	Hop	Time
50.0 g	Zeus (US)	60 min
50.0 g	Chinook (US)	60 min
28.0 g	East Kent Golding (UK)	60 min
15.0 g	Golding (US)	30 min
28.0 g	East Kent Golding (UK)	7 days

Yeasts

Name	Lab/Product
Dry English Ale Yeast	White Labs WLP007

Extras

Amount	Name	Time
1.0 each	Cinnamon Sticks	7.0 days
2.0 oz	American Oak Cubes (Medium Toast)	7.0 days
3.0 each	Vanilla Beans	7.0 days
4.0 oz	Cocoa Nibs	7.0 days
0.5 tsp	Yeast Nutrient (Wyeast)	5.0 min
1.0 each	Whirlfloc Tablet	5.0 min
0.5 oz	pasilla peppers	7.0 days
1.5 oz	ancho peppers	7.0 days

Batch & Boil

Batch Size

20.82 L

Boil Time

60 min

Properties

OG

1.113

FG

1.028

IBU

79

ABV

11.1%

Color

61 SRM ↑

Balance

Bitter