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|-------------------|-------------------|--------------------------------|
| Batch Name | Batch # 14 | Date Brewed: 1-Jan-2015 |
|-------------------|-------------------|--------------------------------|

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|-------------------------|------------------------|-------------------|---------|
| Style | Russian Imperial Stout | OG | *Note 1 |
| Target Batch Size (gal) | 5.5 | FG | *Note 2 |
| Target Boil Size (gal) | 6.75 | ABV | - |
| Boil Time (min) | 60 | Bitterness | 72.7 |
| Target Boil SG | 1.08 | Color | 65.5 |
| Target OG | 1.096 | Target IBU/GU | 0.76 |
| Target FG | 1.028 | Actual Efficiency | - |

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| Starter |
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| Pitch Rate | Cake |
| Yeast Date | N/A |
| Generation | N/A |
| Starter size | N/A |
| Gravity | N/A |
| DME | N/A |

| Grains: | | |
|----------------------|--------------|--------|
| Type | Weight (lbs) | Mashed |
| 2-Row | 19 | x |
| Amber | 2 | x |
| Roast Barley | 1.5 | - |
| Special B | 1 | - |
| Chocolate | 0.5 | - |
| Black - Debitterized | 0.5 | - |
| Caramunich | 0.5 | - |
| Chocolate | 0.5 | - |
| Total: | | 25.5 |

| Boil: | | |
|----------------------|------------------------|---------|
| Time Remaining (min) | Addition | Gravity |
| 60 | Tetnang (0.7 oz) | 1.052 |
| 30 | Tetnang | 1.055 |
| 30 | other (1 tsp) | 1.055 |
| 20 | Irish Moss (1 tsp) | 1.055 |
| 20 | Yeast Nutrient (1 tsp) | 1.055 |
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| Mash Water |
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|------------------------------------|----------|
| Source | Filtered |
| Adjustments | None |
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| Water/Grain Ratio (qts/lb) | 1.1 |
| Grain Temperature (F) | 70 |
| Mash Target Temperature (F) | 154 |
| Calculated Strike Water Volume (G) | 7.01 |
| Actual Strike Water Volume (G) | 6 |
| Calculated Water Temp (F) | 70.18 |

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| Sparge Water |
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|-----------------------|----------|
| Source | Filtered |
| Adjustments | None |
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| Water Used (Gal) | 6 |
| Water Temperature (F) | 170 |

| Mash Schedule | |
|----------------------|-----------------|
| Time Remaining (min) | Temperature (F) |
| 60 | 154 |
| 0 | 151 |
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| Bottling |
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| Final Volume (Gal) | 4.8 |
| Volumes of CO2 | 2.2 |
| Corn Sugar (g) | 100 |

Note 1: The refractometer stopped working, but best estimate was 1.085 OG.

Note 2: The sample tube was knocked over after priming sugar was added, but best guess was 1.018.