



#70

OLD WORLD RUSSIAN IMPERIAL STOUT

FIRST BREWED OCTOBER 2011

RUSSIAN IMPERIAL STOUT.

ABV
9.5%IBU
80OG
1075

THIS BEER IS

This Old World Stout perfectly recreates the export stouts of years gone by; brewed to imperial strength to avoid freezing during its journey across the Baltic Sea to snowy Moscow. Full bodied with huge chocolate, coffee and roast flavours, this imperial stout employs a variety of hops to add enough bitterness and hop complexity to balance the huge malt sweetness and rich mocha and molasses flavours.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	9.5%	
TARGET FG	1014	
TARGET OG	1075	
EBC	195	
SRM	97.5	
PH	4.5	
ATTENUATION LEVEL	81.3%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 90mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Extra Pale	6.56kg	14.45lb
Dark Crystal 350	0.66kg	1.45lb
Carafa Special 3	0.31kg	0.69lb
Caramalt	0.31kg	0.69lb
Chocolate	0.07kg	0.15lb



HOPS

	(g)	Add	Attribute
Magnum	12.5	Start	Bitter
Galena	12.5	Start	Bitter
Hercules	12.5	Start	Bitter
Magnum	6.25	Middle	Bitter
Galena	6.25	Middle	Bitter
Cascade	25	End	Flavour
Galena	25	End	Flavour



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Seared steak with a peppercorn sauce

Strong blue cheese and oatcakes

Chocolate cheesecake

BREWER'S TIP



Add the chocolate malt after the mash is complete, at the start of sparging. This will extract flavour and colour, but will prevent the extraction of harsh tannins into the wort.