

# OLD WORLD RUSSIAN IMPERIAL STOUT

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ABV 9.5% IBU 80

OG 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	<b>6.6</b> gal
ABV		9.5%
TARGET FG		1014
TARGET OG		1075
EBC		195
SRM		97.5
РН		4.5
ATTENUATION LEVEL		81.3%

# **INGREDIENTS**



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



# HOPS

(g)	Add	Attribute
12.5	Start	Bitter
12.5	Start	Bitter
12.5	Start	Bitter
6.25	Middle	Bitter
6.25	Middle	Bitter
25	End	Flavour
25	End	Flavour
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Wyeast 1272 - American Ale II™

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# **METHOD / TIMINGS**



# MASH TEMP

64°C

147°F

90mins



# FERMENTATION

19°C

66°F

### **FOOD PAIRING**



Seared steak with a peppercorn

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.