



Crescent City Homebrewers

NAME: _____
 STYLE: Russian Imperial Stout
 BREWMASTER: Mike Malley

DATE: 10/17/2016
 BATCH SIZE(GALS): 55
 HOST: Brewstock

MALT BILL

TYPE	EXT	LOV	AMOUNT
Maris Otter	1.028	2	110
Chocolate	1.025	450	8.5
Carastan	1.025	60	8.5
Wheat	1.028	2.2	6
Roasted Barley	1.025	500	5
Flaked Oats	1.025	2	2
			140

O.G. projected PLATO

COLOR SRM EBC

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
Molasses	1.038	20	5
Extract, amber	1.038	20	33
			38

INSTRUCTIONS

1. Fill sparge tank up to top ring with filtered water, add water treatment.
2. Heat water to 15° over desired Mash temperature. 167 °F
3. Add hot water to Mash Tuns, allow to warm up, and then Drain.
4. Add fresh hot water to the Mash Tuns, several inches over false bottom, and mix in Malt.
5. Mix Malt with sparge water until saturated, at least 1" over grain bed, and at Mash temperature. 35 Gal
6. Add Hot or Cold water to adjust Temp if needed, mash for one hour.
7. Recirc wort until clear, Sparge, then run off to Boiling Kettle. Desired Mash Temp °F
8. Start boil at 60gal + to net 50 Gals.

BOIL 90 Minutes

Desired Sparge Temp °F

HOP TYPE	AMT	aa	TIME
Cascade	16		60
Northern Brewer	12		30
Northern Brewer	8		15
Centennial	8		5

IBU'S old
 IBU's Tinseth

COMMENTS:

FERMENTED AT _____ DEGREES WITH _____ YEAST, -42660 DAYS.

O.G. _____ AT _____ TEMP. F.G. _____ AT _____ TEMP.

RACKED BEER: _____ % ALCOHOL BY VOL.

O.G. ACTUAL PLATO % ALCOHOL BY WT.

F.G. ACTUAL PLATO