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WANDERING IN SIBERIA

RUSSIAN IMPERIAL STOUT

OG: 1.085 **Color:** 38.8 SRM
FG: 1.020 **ABV:** 8.6%
IBU: 75.7

Extract	Weight	Percent
Pilsen Light LME	12 lbs	77.4

Steeping Grains	Weight	Percent
Carastan 30-37°L	1 lb	6.5
Crystal 120°L	1 lb	6.5
Black Barley	8 oz	3.2
Chocolate Malt	8 oz	3.2
Brown Malt	8 oz	3.2

Hops	Weight	IBU
Galena, 60 min	2 oz	67.4
Centennial, 5 min	1 oz	4.5
Northern Brewer, 5 min	1 oz	3.8

Yeast

White Labs Dry English Ale WLP007, Wyeast British Ale 1098, or Fermentis Safale S-04

Additional

Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org) Category 20C - Imperial Stout

Rich, deep, complex and frequently quite intense, with variable amounts of roasted malt/grains, maltiness, fruity esters, hop bitterness and flavor, and alcohol. Medium to aggressively high bitterness. Medium-low to high hop flavor (any variety). Moderate to aggressively high roasted malt/grain flavors can suggest bittersweet or unsweetened chocolate, cocoa, and/or strong coffee. A slightly burnt grain, burnt currant or tarry character may be evident. Fruity esters may be low to intense, and can take on a dark fruit character (raisins, plums, or prunes). Malt backbone can be balanced and supportive to rich and barleywine-like, and may optionally show some supporting caramel, bready or toasty flavors. Alcohol strength should be evident, but not hot, sharp, or solventy. No diacetyl. The palate and finish can vary from relatively dry to moderately sweet, usually with some lingering roastiness, hop bitterness and warming character. The balance and intensity of flavors can be affected by aging, with some flavors becoming more subdued over time and some aged, vinous or port-like qualities developing.

Variations exist, with English and American interpretations (predictably, the American versions have more bitterness, roasted character, and finishing hops, while the English varieties reflect a more complex specialty malt character and a more forward ester profile). The wide range of allowable characteristics allow for maximum brewer creativity.

Vital Statistics:	OG: 1.075 – 1.115	FG: 1.018 – 1.030
IBUs: 50 – 90	SRM: 30 – 40	ABV: 8 – 12%

Commercial Examples: Three Floyd's Dark Lord, Bell's Expedition Stout, North Coast Old Rasputin Imperial Stout, Stone Imperial Stout, Samuel Smith Imperial Stout, Scotch Irish Tsarina Katarina Imperial Stout, Thirsty Dog Siberian Night, Deschutes The Abyss, Great Divide Yeti, Southampton Russian Imperial Stout, Rogue Imperial Stout, Bear Republic Big Bear Black Stout, Great Lakes Blackout Stout, Avery The Czar, Founders Imperial Stout, Victory Storm King, Brooklyn Black Chocolate Stout

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
13 lbs. Maris Otter

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Decrease bittering hops to 1.25 oz and follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
