

Imperial Stout

Recipe Imperial Stout **Style** Imperial Stout
Brewer Mathew T **Batch** 5.00 gal
All Grain

Recipe Characteristics

Recipe Gravity	1.079 OG	Estimated FG	1.020 FG
Recipe Bitterness	84 IBU	Alcohol by Volume	7.6%
Recipe Color	40° SRM	Alcohol by Weight	6.0%

Ingredients

Quantity	Grain	Type	Use
14.00 lb	American Munich	Grain	Mashed
1.00 lb	Crystal 60L	Grain	Mashed
1.00 lb	Roasted barley	Grain	Mashed
Quantity	Hop	Type	Time
0.50 oz	Nugget	Pellet	10 minutes
1.00 oz	Nugget	Pellet	30 minutes
1.00 oz	Nugget	Pellet	60 minutes
Quantity	Misc	Notes	
1.00 unit	American Ale yeast	Yeast	
1.00 unit	Irish Moss	Fining	

Recipe Notes

After brewing, batch came out at 9.5% ABV
American Ale yeast used was Y Yeast 1056
Strike Temp was 175 degrees
Mash Temp was 155 degrees
Boil is 60 minutes

**After fermentation is complete and the beer has been conditioned in bottles for another 2 weeks (if you are bottling), for greatest enjoyment, age this beer for AT LEAST 3 months. The flavors will merge and you will have an incredibly awesome Imperial stout on your hands.

Batch Notes