

# IMPERIAL STOUT (All Grain)

Official NORTHERN BREWER Instructional Document

Imperial stouts were first brewed in England for export to the royal courts of the Russian Tsars. The Tsars are gone but the beer remains, the "War and Peace" of stouts. This kit yields a pitch black beer with tan head, resounding with burnt, bitter chocolate character, hops, and syrupy malt. A viscous, chewy body finishing with lots of roast grain and a warming alcohol note. A nice companion on a cold winter night or accompanying chocolate dessert.

## OG 1.086 READY: 3 - 4 MONTHS

Suggested fermentation schedule:

- 2 weeks primary; 2-3 months secondary;
- 2-4 weeks bottle conditioning

## MASH INGREDIENTS

- 15 lbs. Rahr Pale Ale malt
- 0.5 lbs Roasted Barley
- 0.5 lbs English Black Malt
- 0.5 lbs English Chocolate Malt
- 0.5 lbs English Medium Crystal

## BOIL ADDITIONS & TIMES

- 1.75 oz Summit (60 min)
- 2 oz Cascade (0 min)

## YEAST

- If you chose dry yeast:  
**SAFALE S-04.**  
Optimum temperature: 64-75°F.
- If you chose liquid yeast:  
**WYEAST #1728 SCOTTISH ALE.**  
Optimum temperature: 55-70°F.

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 151° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1.75 oz Summit (60 min)

2 oz Cascade (0 min)

## YEAST

If you chose dry yeast:

**SAFALE S-04.**

Optimum temperature: 64-75°F.

If you chose liquid yeast:

**WYEAST #1728 SCOTTISH ALE YEAST.**

Optimum temperature: 55-70°F.