



American Homebrewers Association®

BIG BREW

2014

Split Open and Melt – All Grain

Imperial Stout

Recipe for 5 gallons (18.93 L)

Fermentables

15.0 lb (6.80 kg) Pale 2-Row malt
1.5 lb (0.68 kg) Chocolate malt
1.0 lb (0.45 kg) 120° L crystal malt
1.0 lb (0.45 kg) CaraMunich® malt

Hops

.5 oz (43 g) Chinook whole leaf hops, 12.5% a.a.
(60 min)
1.5 oz (42 g) Chinook whole leaf hops, 12.5%
a.a. (30 min)
0.5 oz (14 g) Chinook whole leaf hops, 12.5%
a.a. (15 min)
0.5 oz (14 g) East Kent Goldings whole leaf hops,
4.5% a.a. (15 min)
1.0 oz (28 g) East Kent Goldings whole leaf hops,
4.5% a.a. (0 min)
1.0 oz (28 g) East Kent Goldings whole leaf hops,
4.5% a.a. (dry)

Yeast

White Labs WLP001 California Ale, Wyeast
1056 American Ale, Safale US-05 Ale, or Danstar
BRY-97

Misc.

1 tablet Whirlfloc (5 minutes)
Yeast Nutrient

Brewers Specifics

- Mash grains at 152° F (67° C) for 60 minutes
- Batch sparge at 168° F (76° C)
- Bring to a rolling boil for 90 minutes, and add hops at specified intervals from end of boil
- Chill wort to 67° F (19° C) and pitch yeast
- Allow primary fermentation to continue for 4 weeks
- Keg at 2.5 volumes CO₂ or bottle condition with 4 oz (113 g) corn sugar

Boil Time: 90 minutes

Original Gravity: 1.100

Final Gravity: 1.025

SRM: 45°

IBU: 86

ABV: 9.8%

Brewhouse Efficiency: 75%