



American Homebrewers Association®

BIG BREW

2014

Split Open and Melt – Extract

Imperial Stout

Recipe for 5 gallons (18.93 L)

Fermentables

13.5 lb (6.12 kg) Light Liquid Malt Extract
1.5 lb (0.68 kg) Chocolate malt
1.0 lb (0.45 kg) CaraMunich® malt
8.0 oz (227 g) 120° L crystal malt

Hops

1.25 oz (35 g) Chinook whole leaf hops, 12.5% a.a. (60 min)
1.25 oz (35 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)
1.0 oz (28 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

- Put 2 gallons (7.6 L) of water in the boil pot and heat to 160°F (71°C). While the water is heating, put the specialty grains (Chocolate, CaraMunich® and 120° L crystal malts) into a grain bag and tie off the ends so the grains can't escape.
- Once the water has reached 150-170°F (65.6-76.7°C), immerse the grain bag in the water for 30 minutes. For more information on steeping specialty grains, visit the Intermediate section of Let's Brew on the AHA website.
- After 30 minutes, remove the grain bag and let it drip until it stops. Add malt extract to the water and stir until totally dissolved.
- Bring to a rolling boil for 90 minutes, add hops at specified intervals from end of boil
- Strain wort into sanitized fermentation vessel with 2-3 gallons (7.6-11.4 L) of pre-boiled & chilled water for a total volume of 5 gallons (18.9 L)
- Pitch yeast when temperature reaches 67° F (19° C)
- Secure air lock or blow-off tube
- Primary fermentation should last 2-3 weeks, then transfer to secondary fermenter
- Keg at 2.5 volumes of 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%