Stilly Stout

320 E Fairhaven, Burlington WA, 98233 360-293-0424

Russian Imperial Stout
Dark and Rich with a complex roast malt profile.
This high gravity beer is one to put aside for a while and taste the progress as it ages.
OG=1.084, FG=1.021, ABV=8.2%, IBU=62

KIT INVENTORY
*Store liquid yeast and Hops in the refrigerator
Steeping grains:
.5 lb. Chocolate
.5 lb. Crystal 120
.25 lb. Black Malt
.25 lb. Roasted
Extracts:
6.6 lb. Golden liquid malt extract (LME)
3.3 lb. Munich liquid malt extract (LME)
1 lb. Golden dry malt extract (DME)
Hops:
2 oz. Northern Brewer (60min)
1 oz. Northern Brewer (15min)
Recommended Yeasts:
Wyeast 1028
Imperial Labs Sovereign

Bottling Primer:
5 oz. Priming Sugar (Corn Sugar)

BREWING INSTRUCTIONS
(Read completely before brewing)

1. If using, activate the liquid yeast culture (see directions on back) and weigh out hops if necessary.
2. Start with 3 gallons of water in the brew kettle. Steep the **bag of grains** between 150-160°F for 30 minutes. After 30 min remove the grain bag and discard. Do not squeeze!
3. Add all **extracts** to the kettle, do your best to fully dissolve them before applying direct heat. You now have wort (unfermented beer), bring your wort to a boil (watching carefully for a boil over).
4. Add hop packet **# 1**. Set timer for **60** minutes.
5. With **15** minutes remaining, add hop packet **# 2**
6. After the 60-minute-long boil, remove kettle from heat, cover with lid and cool as quickly as possible to 100°F. Use a wort chiller or make an ice bath in your sink.
7. Fill your sanitized primary fermenter with 2 gallons of cold water, and then add your 100F wort. Using additional cold water, top up the volume to 5 gallons.
8. Add (pitch) **yeast** when the temperature of the wort is between 65 and 72°F. Stir or shake well to oxygenate your wort.
9. Affix a sanitized airlock into your primary fermenter, allow to ferment in the dark for 7-10 days. Do your best to ferment within the temperature range of your yeast.
10. Take a gravity reading to confirm it is finished fermenting. It should match your final gravity or **F.G.** Transfer (rack) the beer by siphoning to a 5-gallon secondary fermenter. This will allow your beer to finish conditioning and clearing. (approx. 1-2 weeks)**.**
11. Prepare to bottle by boiling 5 oz. of **priming Sugar (Corn sugar)** in 1 pint of water, pour this mixture into the bottling bucket.
12. Transfer your beer into the bottling bucket by siphon, stir gently to incorporate the bottling sugar evenly (avoid splashing). Fill and cap bottles immediately.
13. Allow the bottles of beer to rest at room temperature for 10 -14 days to carbonate, then cool and enjoy!!

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish moss or Whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

Try and have some more patience with higher gravity beers, with additional time in the bottle this beer will improve.

We recommend using an additional yeast pack or an appropriate yeast starter with high gravity beers.

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