



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=1.080, FG=1.020, ABV=8% IBU=46

KIT INVENTORY

*Store liquid yeast and Hops in the refrigerator

Grain Bill:

9 lb. Crisp Malting Finest Maris Otter

5 lb. Great Western Premium 2row

2.5 lb. Briess Bonlander Munich

.5 lb. Briess Caramel 120

.5 lb. Briess Chocolate

.25 lb. Briess Black Malt

.25 lb. Briess Roasted Barley

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)

BREW DAY

Mash 153°F (67°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 60-72°F (16-22°C)

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)

High gravity beers require additional yeast, please make an appropriate yeast starter, or purchase an additional yeast package.

We recommend an 8-gallon primary fermenter or the use of a “blow-off” tube with your airlock.

Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	

Popular Options: Popular Options:

Add 1lb Lactose to the boil for a milk stout.

Add 1lb, Flaked Oats, to the mash for an oatmeal stout.

Add 4oz. Cocoa Nibs in secondary for a chocolate stout.