

Old Rasputin Imperial Stout Clone

From the BrewBlog of River Spirit Brewing – Rocklin, CA United States
 Printed September 28, 2014

Specifics

Style: Imperial Stout
Contributor: Gary Wright
Yield: 3 gallons
Color (SRM/EBC): 23.4/46.1
Bitterness (Calc): 104.1 IBU (Rager)
BU/GU: 1.02
Calories: 339 (12 ounces)
ABV: 10.1%
ABW: 7.9%

OG: 1.102
OG (Plato): 24.18° P
FG: 1.026
FG (Plato): 6.57° P
Real Extract: 9.75° P
App. Atten.: 72.8%
Real Atten.: 59.7%

BJCP Style Info: Imperial Stout

O.G.: 1.075 - 1.115
F.G.: 1.018 - 1.030
ABV: 8.0 - 12.0%
Bitterness: 50 - 90 IBUs
Color: 30 - 40 SRM

Info: An intensely flavored, big, dark ale. Roasty, fruity, and bittersweet, with a noticeable alcohol presence. Dark fruit flavors meld with roasty, burnt, or almost tar-like sensations. Like a black barleywine with every dimension of flavor coming into play.
 Commercial Examples: Three Floyd's Dark Lord, Bell's Expedition Stout, North Coast Old Rasputin Imperial Stout, Stone Imperial Stout, Samuel Smith Imperial Stout, Scotch Irish Tsarina Katarina Imperial Stout, Thirsty Dog Siberian Night, Deschutes The Abyss, Great Divide Yeti, Southampton Russian Imperial Stout, Rogue Imperial Stout, Bear Republic Big Bear Black Stout, Great Lakes Blackout Stout, Avery The Czar, Founders Imperial Stout, Victory Storm King, Brooklyn Black Chocolate Stout.

General Information

Method: All Grain

Source: Jay Russ

Notes

Strong, high gravity ale. Note that you will have lower than normal efficiency because this is a high gravity beer.

Malts and Grains

| | | |
|--------------|---------------------------------|----------------|
| 4.20 pounds | American Pale Malt (2-Row) | 40.6% of grist |
| 4.20 pounds | American Pale Malt (Rahr 2-Row) | 40.6% of grist |
| 0.64 pounds | Crystal Malt 120L | 6.1% of grist |
| 0.30 pounds | Crystal Malt 20L | 2.9% of grist |
| 0.30 pounds | British Brown Malt | 2.9% of grist |
| 0.30 pounds | American Chocolate Malt | 2.9% of grist |
| 0.26 pounds | Crystal Malt 40L | 2.6% of grist |
| 0.15 pounds | American Black Barley | 1.4% of grist |
| 10.35 pounds | Total Grain Weight | 100% of grist |

Hops

| | | |
|-------------|---|-----------|
| 1.80 ounces | Cluster 7.9% Pellets @ 60 minutes | 14.2 AAUs |
| | Type: Bittering | |
| | Use: Boil | |
| 0.30 ounces | Northern Brewer 8.5% Pellets @ 60 minutes | 2.6 AAUs |
| | Type: Bittering | |
| | Use: Boil | |
| 0.30 ounces | Northern Brewer 8.5% Pellets @ 2 minutes | 2.6 AAUs |
| | Type: Aroma | |

| | |
|-------------|-------------------------------------|
| 0.60 ounces | Use: Boil |
| | Centennial 8.5% Pellets @ 2 minutes |
| | Type: Aroma |
| | Use: Boil |
| 3.00 ounces | Total Hop Weight |
| | 5.1 AAUs |
| | 24.4 AAUs |

Yeast

White Labs Irish Ale — Liquid

Fermentation

- Primary: 4 days @ 68° F
- Secondary: 7 days @ 68° F
- Age: 56 days @ 52° F

Old Rasputin Imperial Stout Clone

Date Brewed: _____
 Brewer/Assistant: _____

Brew Day Data

| | Target | Actual |
|---------------------------|-----------------|--------|
| Strike Water Amount: | 3.4 | |
| Strike Water Temperature: | | |
| Mash Temperature: | | |
| Mash Time: | | |
| Sparge Water Amount: | 4.4 | |
| Sparge Water Temperature: | | |
| Pre-Boil Gravity: | | |
| Pre-Boil Amount: | 4.6 | |
| Post-Boil Amount: | 3 | |
| Boil Time: | 60 | |
| Original Gravity: | 1.102 / 24.2° P | |
| | | |
| | | |
| | | |
| | | |
| | | |

Brew Day Notes



Printed using BrewBlogger 2.3.2 Club Edition, brewing log software for PHP and MySQL, available at <http://www.brewlogger.net>.