

Imperial Brown Stout 10/11%

All Grain Recipe

Mashout, brew date: 9/20/2015 (next to an IPA on the right, our previous brew)..

OG 1.086 // FG after 2 week fermentation 1.025 – 8% (we didn't hit our goal of 10% because of the yeast that we used for this test, but the beer came out super delicious regardless, so it was a success!) // Next time we will use the WLP007 yeast and should be closer to our target!



This is going to be something new for us, we had plenty of good Porters and Black Stouts, but a Brown Stout ? ☐ exactly!

Notice the nice Brown foam..



Video of the fermentation the morning after :-)

For our 10 gallon batch we used these grains and also used 1LB of Light DME, to add to the ABV% without affecting the color of the beer or taste too much.

- 18 lbs of Marris Otter Malt
- 9 lbs British Brown Malt
- 4 lbs Amber Malt
- 1.4 lbs Black Malt (Roasted)
- 1LB Light DME

6 ounces of Columbus hops (used for bittering) added at the beginning of boil with a 90 minute boil.

Yeasts:

Our first choice was WLP007, but it was sold out // so we picked a British Ale #1098 and did a 3 liter starter. There are many other yeasts you could probably try, depending on what you like.