

HEARTACHE_(L)

RUSSIAN IMPERIAL STOUT

SOOTHE WHAT AILS YOU.

○ MARIS OTTER LME LT	3.3 LBS	
○ AMBER DME	4 ILBS	
○ MARIS OTTER MALT	1 LB	
○ CHOCOLATE MALT	.75 LB	
○ ROASTED BARLEY MALT	.5 LB	APPROX:
○ CRYSTAL MALT 60° L	.5 LB	OG: 1.088
○ FLAKED OATS	1 LB	FG: 1.018
○ PACIFIC JADE	1 OZ	IBU: 33.3
○ PACIFIC JADE	1 OZ	ABV: 9-10%
○ NOTTINGHAM YEAST	1 PKGE	
○ WHIRLFLOC	1 TABLET	
○ YEAST NUTRIENT	1 TBLSP + 2 TSP	
○ HOPS AND GRAIN BAGS	2; 1	
○ PRIMING SUGAR	5 OZ	
○ CAPS	60 CT.	

>>> YOU WILL NEED TO ADD 1 LB DARK BROWN SUGAR<<<

HEARTACHE_(L)

RUSSIAN IMPERIAL STOUT

SOOTHE WHAT AILS YOU.

○ Maris Otter LME lt	3.3 lbs	
○ Amber DME	4 ilbs	
○ Maris Otter Malt	1 lb	
○ Chocolate Malt	.75 lb	
○ Roasted Barley Malt	.5 lb	Approx:
○ Crystal Malt 60° L	.5 lb	OG: 1.088
○ Flaked Oats	1 lb	FG: 1.018
○ Pacific Jade	1 oz	IBU: 33.3
○ Pacific Jade	1 oz	ABV: 9-10%
○ Nottingham Yeast	1 pkge	
○ Whirlfloc	1 tablet	
○ Yeast Nutrient	1 tblsp + 2 tsp	
○ Hops and Grain bags	2; 1	
○ Priming Sugar	5 oz	
○ Caps	60 ct.	

>>> You will need to add 1 lb Dark Brown Sugar<<<

Directions:

1. Buy bottle of Russian Vodka, get drunk and soak in your heartache. Push off brewing until the following day.
2. Bring 2 - 3 ½ gallons of water to 150° F and soak your grains at that temperature for 30 minutes. Be sure to add any available tears, they will intensify the flavor.
3. Remove grains and bring water to a boil. While you're waiting for it to come up to temperature, add the liquid malt, dry malt, and the brown sugar. Add them slowly and stir constantly to keep it from scorching, and to add to your suffering, it will add richness.

4. Once at a boil, start your 60 minute timer and add the first hop. Do stir on occasion. Wait 30 minutes, and then add the second hop. When there is only 15 minutes left, crush and add whirlfloc tablet. When the time is up, remove all hops and begin the cool down.
5. Once you reach 70⁰ F. top off to 5 gallons and pitch the yeast and yeast nutrient. Stir and yearn for when you will be able to taste this delicious brew. Lid your fermenter well, this can be a vigorous fermentation, and wait for approximately 7 – 9 days. Once fermentation is complete, rack to a secondary fermenter (did you think you would get it that easy?) Keep it there as long as you can (up to 2 months), the additional longing will enhance the complexity and allow for more subtlety.
6. When you cannot stand staring at it any longer, mix up your priming sugar and bottle. Allow for it to bottle age as long as you can (a few more months), your suffering will be rewarded.