

Beer Name: Russian Imperial Stout Version 1  
Release Date: 5/1/2021

### Homebrew Recipe for 5 gallon batch

#### Target Water Profile (ppm)

Calcium	65	Sodium	46
Magnesium	24	Bicarbonate	177
Sulfate	104	Chloride	45

#### Grain Bill

	<u>lbs</u>	<u>oz</u>
Pale Millet Malt	5	5
Pale Rice Malt	3	5
Caramel 90L Millet Malt	1	13
Crystal Rice Malt		13
Caramel 240L Millet Malt		12
Dark Rice Malt		12
Dark Biscuit Rice Malt		9
Light Roast Millet Malt		8
Amber Rice Malt		5
Total Grain Weight	14	2

#### Enzymes

	<u>mL</u>
Ceremix Flex	9.7
Ondea Pro	19.4
Termamyl	9.7

#### Mash Step

	Temp (Fahrenheit)	Time Length (Minutes)
1	125	20
2	175	60

Rise from Step 1 to Step 2 should take 45 minutes

#### Boil Addition

	<u>Quantity</u>	<u>Time Added</u>
Columbus Hops	0.9 oz	90 min
Columbus Hops	0.9 oz	10 min
Yeastex 61 Nutrient	1.5 grams	10 min
Irish Moss	1/4 tsp	10 min

#### Fermentation

Yeast: Fermentis S-04  
Temperature: 62 deg F  
Total Time: 6 weeks

Ferment on American oak (red or white) until ready to keg/bottle

#### Targets

Mash pH	5.2
Preboil Gravity	1.074
End of Boil Gravity (OG)	1.082
Final Gravity	1.022
ABV	8.2%
IBU	60
Carbonation	2.2 vol CO2

#### Recipe Notes

Boil length is 90 minutes total  
All enzymes added at start of mash  
HERMS, RIMS, or BIAB required for rising step mash  
All malts should be milled with a mill gap of 0.65 mm  
Ingredients available through [glutenfreehomebrewing.com](http://glutenfreehomebrewing.com)  
Contact [jason@mutantis.beer](mailto:jason@mutantis.beer) with questions!