

## Russian Imperial Stout

This recipe was selected by Imagine Nation Brewing to brew as part of the ZCZ / INB collaboration competition in October 2017.

### The Numbers

Batch Size: 6 gallons

OG: 1.087

IBU: 67.9

Color: 47 SRM

### The Malts

	<b>Weight</b>	<b>Percent</b>
Maris Otter Pale Malt	6.7 kg (14.7 lbs)	77.2
Pale Chocolate Malt (200 L)	0.76 kg (1.7 lbs)	8.8
Roasted Barley (300 L)	0.76 kg (1.7 lbs)	8.8
Flaked Wheat	0.45 kg (1.0 lbs)	5.2

### The Hops

	<b>Weight</b>	<b>IBUs</b>
Magnum @ 60 min	48 g (1.7 ozs)	62.6
Centennial @ 10 min	14 g (0.5 ozs)	4.7
Centennial @ 1 min	14 g (0.5 ozs)	0.6

### The Yeast

Wyeast #1318 London Ale III

### The Process

Mash at 152 F (66 C)

Boil for 60 mins

Ferment at 67 F (19.4 C)

The key to this beer is to use the lightest Lovibond Chocolate Malt and Roasted Barley you can find. If you use darker kilned roasted malts, scale back the percentage. Allow several months of aging to let roasted malts mellow.