

SPLIT OPEN AND MELT IMPERIAL STOUT (All Grain)

Official NORTHERN BREWER Instructional Document

The 2014 Big Brew Recipes are all gold medal winners from last years National Homebrew Competition. Pat Craddock grew his own Chinook and East Kent Goldings hops to brew this recipe for an Imperial Stout. Pat notes that any Phish fans out there will know where the inspiration for the name of the beer comes from!

O.G: 1.100 READY: 10 WEEKS

Suggested fermentation schedule:

- 4 weeks primary, 4 weeks secondary,
2-4 weeks bottle conditioning

MASH INGREDIENTS

- 15 lbs 2-row Pale malt
- 1.5 lbs Chocolate malt
- 1 lb Caramel 120
- 1 lb Belgian Cara 45

BOIL ADDITIONS & TIMES

- 0.5 oz Chinook (60 min)
- 1.5 oz Chinook (30 min)
- 0.5 oz Chinook (15 min)
- 0.5 oz Kent Goldings (15 min)
- 1 oz Kent Goldings (Flame out)
- **DRY HOPS** – Add to secondary fermenter one to two weeks before bottling day
- 1 oz Kent Goldings (Dry hop)

YEAST

- **DRY YEAST (DEFAULT):**
Safale US-05 Ale Yeast.
Optimum temp: 59°-75° F
- **LIQUID YEAST OPTIONS:**
Wyeast 1056 American Ale. Optimum temp: 60°-72° F
White Labs WLP001 California Ale. Optimum temp: 68°-73° F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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