



Candi Syrup, Inc.

4140 Clemmons Road #234
Clemmons, NC 27012
www.candisyrup.com

A DIVISION OF CSI CONFECTIONS, LLC

Russian Imperial Stout (Ale)

TITLE:	Russian Imperial Stout	
CATEGORY:	13F	
SPECS:	OG:	1.090
	FG:	1.012
	SRM:	54 (Dark Chocolate)
	IBU:	60 (Tinseth ¹)
	VOL:	5.00 gal

FERMENTABLES:

Weight (lbs)	Description	(Common Net)	Gravity/lb
13.0	Pale		1.029
1.00	CaraMunich (47L)		1.028
1.00	Dingeman's Special "B"		1.028
2.00	Munton's Chocolate Malt		1.022
1.00	D-180 Candi Syrup, Inc.		1.032

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Magnum	Flower	1.00	20.2	60
Fuggle	Flower	1.00	6.00	15

YEAST:

US05 - For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

MASH:

Mash	Temp	Duration
Mash	154F	90 minutes
Mash out	168F	10 minutes

NARRATIVE:

Mash in, mash out, sparge. 60 minute boil. Add syrup at flameout. Chill to 65F. Oxygenate for 60 seconds. Pitch yeast. Primary for 10-12 days at 68F. Secondary 21 days at 60F. Chill condition at 50F for 5 weeks. Carbonate to 2.5 volumes or bottle prime with a 4g re-pitch of US05 and 30g/gal Simplicity.

NOTE: Consider increasing water carbonate to 200-210 ppm to buffer the dark malt.

¹ The Tinseth algorithm has given us more accurate results for pellets.