



# Candi Syrup, Inc.

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## Russian Imperial Stout

<b>TITLE:</b>	Russian Imperial Stout – 002x	
<b>CATEGORY:</b>	12C	
<b>SPECS:</b>	OG:	1.092
	FG:	1.012
	SRM:	45
	IBU:	41 (Tinseth <sup>1</sup> )
	VOL:	5.25 gal (7.00 gallons water mash-in 2.00 gallons mash out)

### FERMENTABLES:

Weight (lbs)	Description	(Common Net) Gravity/lb
14.0	Belgian Pale	1.029
1.00	CaraMunich (47L)	1.028
0.50	Dingeman's Special "B"	1.028
0.50	Black Patent Malt	1.025
0.50	Munton's Chocolate Malt	1.025
1.00	D-90 Candi Syrup, Inc.	1.032

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Citra	Flower	1.00	12.0	60
Styrian Goldings	Flower	1.00	4.50	15
Styrian Goldings	Flower	1.00	4.50	5

### YEAST:

WLP002 – 2100ml stir-plate starter. May substitute 22g (2 packs) US-05

### MASH:

Mash	Temp	Duration
Protein rest	122F	25 minutes
Decoction	158F	90 minutes
Mash out	165F	10 minutes

### NARRATIVE:

Protein rest, mash in, mash out. 60 minute boil. Add syrup at flameout. Chill to 65F. Oxygenate for 60 seconds. Pitch yeast. Primary for 14 days at 68F. Secondary 21 days at 65F. Chill condition at 55F for 10 weeks. Carbonate to 2.5 volumes or bottle prime with a 500ml re-pitch of WLP002 and 30g/gal Simplicity. Cellar at 55F for 6 months.

### NOTES:

<sup>1</sup> The Tinseth algorithm has given us more accurate results for pellets.

Mashing schedule is for a heavy body to mask the high ABV. IBU is designed to allow a flavor balance between the fruit character of the yeast, the mild fruity citrus of the hops, the Candi Syrup, and the complex bready and dark malts. The Citra hops add to the mild fruity flavor of this beer. This hop choice compliments both the WLP002 profile and the Candi Syrup.

