

#50: Ivan the Great (Russian Imperial Stout)

CHRIS SWINGLEY (5-NOV-2005)

Named for our black cat Ivan. It's my 50th beer, so I figured I should make something special.

Recipe (for 5 gallons final volume)

12 pounds	(60%)	Crisp Maris Otter Pale Malt
2 pounds	(10%)	Dark Munich Malt 30L
2 pounds	(10%)	Crisp Brown Malt
2 pounds	(10%)	Briss Caramel Malt 60L
2 pound	(10%)	Roasted Barley
3 ounces		Chinook pellet hops, 13.2% AA (120 minutes)
1 ounce		U.S. Goldings whole hops, 5.0% AA (10 minutes)

White Labs WLP017 Whitbread Ale Yeast, pitched at 68°F

Starter: Pitched onto yeast cake from previous recipe (winter ale)

Aeration: Drill aerator for three minutes after pitching

Water

- Fairbanks city water
- 51 quarts water treated with:
 - 1 Campden tablet. removes chlorine ion and chloramine, reduces oxidation
- 30 quarts mash water treated with:
 - 2½ teaspoons Baking Soda. Adds 121 ppm Sodium, 309 ppm Bicarbonate to lower acidity of mash

Mash

- 30 quarts water @ 158°F, grist ratio of 1½ quarts:pound @ 149°F (Held 90 minutes)

Sparge

- 11 quarts water @ 194°F, drain
- 10 quarts water @ 168°F, drain
- Mash drained before adding first charge of sparge water

Boil

- Boiled 10 gallons for 180 minutes to yield 5½ gallons wort
- Friggin' chiller plugged up after about a gallon was collected. The remainder was cooled outside (5 hours @ -10°F), poured through a strainer into bucket, aerated again

Fermentation

- Primary: bucket, 7 days, 66°F. Temperature range 70–66°F. 1.044 at transfer to secondary (54% apparent attenuation!)
- Secondary: keg, 21 days, 66°F

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 16 weeks
- Ready to drink on 25-Mar-2006

Properties

Starting Gravity: 1.100	Final Gravity: 1.025
Original Extract: 23.8°Plato	Apparent Extract: 6.3°Plato
	Real Extract: 9.7°Plato
Alcohol: 10.0% by volume	Alcohol: 7.7% by weight
Apparent Attenuation: 73.4%	Mash Efficiency: 79%
Bitterness: 115 IBU	Color: 80°SRM
BU:SG: 1.15	BV: 2.42

Tasting Notes

- 4-Apr-2006 – Good beer. Bitterness nicely balances the really high gravity and under-attenuation. I probably wouldn't make it again, at least not in a keg, but it was a good 50th beer.