

**THE BEVERAGE PEOPLE**  
1845 PINER ROAD, SUITE D  
SANTA ROSA, CA 95403  
(707) 544-2520

## “Epicenter” Imperial Stout - (5 gallons)

My recipe for the beer that won Homebrewer of the year in 1986

7.5 lbs. Dark Dry Malt Extract

Mash all grains @150°F. for 60 minutes.

1 lb. Caramel 40L malt

1/2 lb. 2 Row malt

1/2 lb. Chocolate malt

4 oz. Munich 10 malt

4 oz. Caramel 20L malt

Add to last 5 minutes of boil.

4 oz. Chocolate malt

6 lbs. Dry Rice Extract

Add to priming sugar

5 oz. of Lactose

3 oz. Priming Sugar

Water Treatment:

1/8 tsp. Calcium Carbonate

Hops:

2 3/4 oz. Northern Brewer Pellets (60 min.) 97 IBU

3/4 oz. Perle Pellets (30 min.) 7 IBU

1 3/4 oz. Nugget Pellets (30 min.) 27 IBU

2 oz. Cascade Pellets (dry hop) 6 IBU

1/4 oz. Saaz Pellets (dry hop) .60 IBU

Total IBU= 137.18

1 Pasteur Champagne Yeast

Total IBU - 137.6      Starting Gravity = 1.129

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