

THE BEVERAGE PEOPLE

840 PINER RD., #14
SANTA ROSA, CA 95403
(707) 544-2520

“Gospodi Pomilui” Raspberry Imperial Stout (5 gallons)

5 lbs. Dark Dry Malt
3 lbs. Amber Dry Malt
1 lb Chocolate Malt
8 oz. Two Row Lager Malt
8 oz. Belgian Caravienne Malt
8 oz. Medium Crystal Malt (Caramel 40)
8 oz. Light Crystal Malt (Caramel 20)
4 oz. Dark Crystal Malt (Caramel 90)
4 oz. Munich Malt
4 1/2 lbs. Clover Honey
2 lbs. Dry Rice Extract
2 1/2 oz. Lactose
1/4 tsp Chalk
1/2 oz. Pectic Enzyme
1 tsp Irish Moss
2 oz. Centennial Hop Pellets (75 min.) 74 IBU
6 lbs. Red Raspberry Puree (or 7 lbs. Crushed Berries)
3/4 cup Corn Sugar for Priming
1 pack Pasteur Champagne Wine Yeast

Mash grain at 150 F for 45 minutes. Boil for 60 minutes. Add honey at the same time as the irish moss, with 15 minutes remaining in the boil. Add puree along with pectic enzyme near the end of primary fermentation or in the secondary fermentor.

SG=110

IBU=74

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