

Basic Beer Recipe



Otlechna Russian Imperial Stout

“Otlechna” is the Russian word for “the best,” and that is exactly what this beer is ... well, at least in terms of strength. Otlechna Russian Imperial Stout is heavy, robust, and will knock your socks off. Brewed with almost 10 lbs. of malt extract, this heavy beer will age for years, although it will be able to drink in as little as 6 weeks. The dark malts compete nicely with the tangy, sweet flavors of the crystal malt and licorice. This kit contains: 9.3# of Gold malt extract, 1# Brown Sugar, licorice stick, 2 oz. Galena hops, 1 oz. Cascade hops, 1 oz. Kent Goldings hops, and steeping grains 1# Crystal malt (120L), 12oz Roast Barley, and 4oz Chocolate malt.

Directions: This recipe calls for a **liquid** beer yeast. Follow directions on package. **Sterilize everything well!**

1. Place the crushed steeping grain into the grain sack and place into 6 quarts of cold water. Bring to 170F., hold at that temp for 15 minutes, then sparge grains with 1.5 gallons 170F water. Bring to boil.
2. Turn off the heat and empty the malt extract (in bag, can, or jar) into the hot water. (The extract may pour more easily from the bag if you first immerse the bags in a saucepan of hot, not boiling, water for ten minutes prior to pouring). Add 2 oz. of Galena hops, and licorice stick.
3. Boil the water and malt mixture (called wort) for 60 minutes. Upon initial boil the mixture may rise; reduce the heat and maintain a rolling. Stir to avoid scorching the bottom of the pan. After this 60 minutes, add 1 oz. of Cascade hops, Irish Moss, and Brown sugar and allow them to boil for a remaining 15 minutes. Turn off heat.
4. Sterilize your primary or single-stage fermentor with your sterilizing material according to directions. If necessary, rinse with hot water, or air dry.
5. Fill the fermentor with 2 gallons of cold water. (You can pre-cool your hot wort by placing your pot carefully into a sink of cold ice water for 15 minutes before adding the water). Carefully pour the hot wort into the cold water in the fermentor. Top up to 5.25 gallons with cold water.
6. When the wort mixture in the fermentor lowers to below 80°F, add your liquid beer yeast. Instructions are on the yeast container. (You may also make a starter of these yeasts if you desire to pitch with a larger amount of yeast).
7. Place the lid on the fermentor. Attach the fermentation lock half filled with water. (The lid stays on the lock). Ferment at 60°-75°F for 14-21 days. *Note:* If fermentation ceases prematurely add the packet of Champagne yeast (Lalvin 1118) to finish fermentation to dryness. **After 14 days of fermentation add the Kent Goldings into the carboy.** If doing a double stage fermentation, syphon the beer into the glass carboy after 14 days in the plastic primary fermentor (the beer may be transferred to the glass carboy as soon as the foam has fallen far enough so the carboy will not overflow). If in 14-21 days the beer appears to have ceased fermentation, it may be bottled.
8. **Bottling, Single-Stage Fermentor:** Syphon the beer carefully into **sterilized** bottles. Pour ¾-1 tsp of corn sugar into each bottle. Cap. Turn the bottle upside down several times to mix in sugar.
Bottling, 2-Stage Fermentor: Rack beer carefully off the sediment into the sterilized fermentor from the carboy. Dissolve ¾-1 cup of corn sugar in 4 oz. of water and stir gently into the beer. Bottle and cap.
9. Store upright at room temperature for 14-21 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to improve for several months, or even years in this beer's case.
10. The sediment at the bottom of your beer bottles is a natural yeast deposit, very high in B vitamins.

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