

# Espresso Imperial Stout

Deep roast flavored Stout with espresso.

OG: 1.070 FG 1.015 ABV 7.5%

## Extract Recipe:

7 lbs Light Malt Extract  
3 lbs Light Dry Malt Extract  
1 lb Chocolate Malt  
1/2 lb Roast Barley  
1/2 lb Black Patent  
1 1/2 oz Warrior Hops 20 HBUs (Boiling) 60 min  
1/2 oz N Brewer Hops (Flavor) 10 min  
Wyeast Irish Ale Yeast  
1 tsp Amylase Enzyme  
  
1 pint Espresso shots (strong coffee)

## For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 1/2 oz Warrior)
- Continue boiling for 50 mins then add 1/2 oz of N Brewer hops.
- Continue to boil for 10 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast and Amylase Enzyme when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter and the Espresso shots.
- Let it age to clarity, then bottle or keg.

## All Grain Recipe:

15 lbs 2 Row Malt  
1/2 lb Roast Barley  
1/2 lb Black Patent Malt  
1 lb Chocolate Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.