

# Souther Tier Creme Brulee



Category: 13 - Stout  
Subcategory: F - Russian Imperial Stout

Author:

Kettle Volume: 7.48 gal @ 212 °F (1.074)      Efficiency: 68%  
Boil Duration: 1 h      Attenuation: 72.0%  
Evaporation: 1.75 gal  
Water Volume Added: 0.0 gal  
Final Volume: 5.5 gal @ 68 °F (1.097)

## Ingredients:

16 lb (76.2%) 2-Row Brewers Malt; Briess - added during mash  
2 lb (9.5%) Lactose - added during mash  
1 lb (4.8%) Cara-Pils® Malt; Briess - added during mash  
1 lb (4.8%) Roast Barley; Crisp - added during mash  
1 lb (4.8%) Caramel Malt 80L; Briess - added during mash  
.75 oz (42.9%) Columbus (15.0%) - added during boil, boiled 60 m  
1 oz (57.1%) Horizon (12.0%) - added during boil, boiled 5 m  
1.0 ea WYeast 1099 Whitbread Ale™  
4 oz Vanilla (extract) - added during storage

## Style:

Recipe	Guideline	
Original Gravity: 1.097	1.075 - 1.115	
Terminal Gravity: 1.027	1.018 - 1.030	
Color: 32.4 SRM	30.0 - 40.0	
Alcohol: 9.28%	8.0% - 12.0%	
Bitterness: 46.5	50.0 - 90.0	

## Analysis:

Efficiency: 68%  
Kettle Gravity: 1.074  
Original Gravity: 1.097

Apparent	Real	Weight	Calories
Attenuation: 72.0%	56.6%	Alcohol: 26.16 g	180.49 kcal
Terminal Extract: 1.027	1.040	Carbs: 36.17 g	137.45 kcal
		Protein: 2.53 g	10.13 kcal
% Alcohol: 9.28% ABV	7.18% ABW		Total: 328.06 kcal