

## #33: Ivan Stout (Spiced Foreign Stout)

Chris Swingley (17-Jul-2004)

An annual winter stout named after our black cat Ivan. This year's recipe is based on a spiced stout from Randy Mosher's Radical Brewing.

### Recipe (for 4.5 gallons final volume)

10.0 pounds	(70%)	Crisp Maris Otter Pale Malt
1.5 pounds	(10%)	American Crystal 80L
1.5 pound	(10%)	Roasted Barley
0.75 pound	(5%)	Flaked Barley
0.75 pound	(5%)	Quick Oats
3.0 ounces		U.S. Willamette whole hops, 4.5% AA (60 minutes)
3.0 ounces		U.S. Willamette whole hops, 4.5% AA (15 minutes)
14 grams		Juniper berries, crushed (Soaked in 6 oz bourbon, 21 days, added at conditioning)
7 grams		Coriander seed, ground (Soaked in 6 oz bourbon, 21 days, added at conditioning)
0.5 teaspoons		Vanilla Extract (Soaked in 6 oz bourbon, 21 days, added at conditioning)
0.25 teaspoons		Allspice (Soaked in 6 oz bourbon, 21 days, added at conditioning)
0.25 teaspoons		Ground Cinnamon (Soaked in 6 oz bourbon, 21 days, added at conditioning)

White Labs WLP023 Burton Ale Yeast, pitched at 68°F

Starter: 3 quart starter built up from a slant (20 ml -> 300 ml -> 3 quarts), cooled, decanted, warmed

Aeration: Drill aerator for two minutes after pitching

### Water

- Fairbanks city water
- 39.5 quarts water treated with:
  - 1 Campden tablet

### Mash

- 21.75 quarts water @ 166°F, grist ratio of 1.5 quarts:pound @ 156°F (Held 90 minutes)

### Sparge

- 6.75 quarts water @ 210°F, drain
- 11.0 quarts water @ 168°F, drain
- Stuck first sparge -- collected 3 of 4 gallons, added 1/2 pound rice hulls, proceeded to second sparge. Full volume collected.

### Boil

- Boiled 8.0 gallons for 90 minutes to yield 5.0 gallons wort
- Larger hop mass resulted in more wort held by the hops. Should have reduced boiling time to 75 minutes.

### Fermentation

- Primary: bucket, 7 days, 66°F
- Secondary: glass, 14 days, 64°F
- Temperature 68 at pitching, hit 75 on day 2, cooled to 68 eight hours later

### Packaging

- Kegged with 80 grams dextrose
- Conditioned for 5 weeks
- Ready to drink on 11-Sep-2004

### Properties

Starting Gravity: 1.066  
Original Extract: 16.1°Plato

Final Gravity: 1.018  
Apparent Extract: 4.58°Plato

Alcohol: 6.3% by volume  
Apparent Attenuation: 71.6%  
Bitterness: 58 IBU

Alcohol: 4.9% by weight  
Mash Efficiency: 71%  
Color: 40°SRM

**Tasting Notes**

- 17-Oct-04 (13 weeks) -- Good color and head but cloudy looking. Not very well balanced. Overly bitter, with a strange baking soda aftertaste. Not my finest effort. I don't taste the spices at all.
- 2-Dec-04 (20 weeks) -- Still cloudy, but nice and thick. The baking soda aftertaste has disappeared and the vanilla is definitely discernable. Unfortunately, the juniper berries overpower everything. If I were to make this again, I'd probably halve the spices, and the juniper even more.