



Gamayun Russian Imperial Stout Extract Version

Brewing Instructions

What You Get

- 1 Can Bewitched Amber Ale Brewing Extract
- 1 Can Northwest Pale Ale Brewing Extract
- 2 Packets of Dry Brewing Yeast under the lids of the brewing extracts
- 1 Packet BrewMax LME Robust
- 1 Packet Safale S-04 Dry Ale Yeast
- 1 Packet No-Rinse Cleanser

Important Brewing Note

This is a strong, high-gravity stout with a lot of fermentables. Place your fermenter somewhere safe in case foam or liquid escapes during fermentation.

For the smoothest flavor, let this stout condition for 8–12 weeks total before judging the final flavor.

Step 1: Sanitize

Cleaning and sanitizing are some of the most important steps in brewing. Make sure anything that touches your beer is properly sanitized before use.

1. Fill your clean fermenter with warm water to line 1.
2. Add 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Save the remaining 1/2 packet of cleanser for bottling.
4. Secure the fermenter lid and swirl the sanitizer so it coats the inside of the fermenter and lid.
5. Open the spigot and let sanitizer flow for 5 seconds, then close.
6. Pour the remaining sanitizer into a large bowl.
7. Soak your spoon or whisk, can opener, and measuring cup in the sanitizer for at least 2 minutes.
8. Do not rinse or dry sanitized equipment.

Step 2: Brew the Imperial Stout Base

Brewing starts by mixing malt extract with water to create wort. Wort is unfermented beer. Once yeast is added, fermentation begins.



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1. Remove the yeast packets from under the lids of the Bewitched Amber Ale and Northwest Pale Ale Brewing Extracts. You will not use those yeast packets for this recipe. You may save them for another brew or discard them.
2. Place the unopened cans of brewing extract and the BrewMax LME Robust packet in hot tap water to soften.
3. Add 4 cups of water to a clean 3-quart or larger pot.
4. Bring the water to a boil, then remove the pot from heat.
5. Open both cans of brewing extract and the BrewMax LME Robust packet.
6. Pour all extracts into the hot water and stir until fully mixed. This mixture is called wort.

Step 3: Fill the Fermenter

1. Fill your fermenter with cold tap water to line 1. If using another fermenter, add about 1 gallon of cold water.
2. Pour the wort into the fermenter.
3. Add more cold water until the fermenter reaches line 2. If using another fermenter, top off to 8.5 liters.
4. Stir the wort vigorously with your sanitized spoon or whisk.

Step 4: Add Yeast and Ferment

1. Sprinkle the Safale S-04 Dry Ale Yeast into the fermenter.
2. Do not stir after adding yeast.
3. Secure the fermenter lid.
4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 70°F and 76°F.
5. Ferment for 21 days.

Step 5: Bottle and Carbonate

After 21 days, taste a small sample. If it tastes like flat beer, it is ready to bottle. If it tastes sweet, let it ferment for 3 more days. Do not leave the beer in the fermenter longer than 24 days total.

1. Fill a 1-gallon container with warm water.
2. Add the remaining 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Distribute the sanitizer equally among your bottles.





4. Cap the bottles and shake vigorously.
5. Let the bottles sit for 10 minutes, then shake again.
6. Empty the sanitizer into a large bowl and use it to sanitize any other bottling equipment.
7. Do not rinse.
8. Add 2 carbonation drops to each 740 mL bottle.
9. Fill each bottle at an angle, leaving about 2 inches of headspace.
10. Cap bottles tightly.
11. Gently turn each bottle over to check the seal.
12. Store bottles upright and out of direct sunlight at 70°F to 76°F.
13. Carbonate for at least 14 days. Cooler temperatures may require an additional week.

Step 6: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. For the smoothest flavor, let this stout condition for 8–12 weeks total before judging the final flavor.
4. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then chill and try another. Keep this up until the flavor is where you want it.
5. Once the flavor is where you want it, add as many bottles to the fridge as you like and enjoy your work. You just crushed this recipe.

