



PERRIN
BREWING CO.

INTERACTIVE BREW 1.0

Total Engagement:

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WINNER:

SELF S'MORE-ANTINE

CHOCOLATE, VANILLA, & MARSHMALLOW
RUSSIAN IMPERIAL STOUT

Grain Bill

2 Row – 13# / 70%

C-120 – 1# / 6%

Carapils – 1# / 6%

Flaked Oats – 1# / 6%

Caramalt - .5# / 3%

Roasted Barley - .5# / 3%

Chocolate Wheat - .5# / 3%

Munich - .5# / 3%

Water Profile/Mash

Use your typical Stout water profile if you have one. We are going to go high on Carbonate (200 ppm) with a semi-balanced Sulfate to Chloride ratio. Sulfate:

50-100 ppm Chloride: 100 ppm

Due to the high percentage of roasted malts no acid additions are needed.

Aiming for a pH of 5.50.

This is going to be a thick mash at 3.5#/gal.

Rest at 155F for an hour. This higher temperature will help give a nice full body to the beer.

Boil

90 minute boil, post boil target 21.5 Plato (1.090 SG).

Aiming for 60 IBU. 75% of IBU from first strike, 25% from last.

60 min: Nugget (11.2% AA) 1.5 oz

15 min: Nugget (11.2% AA) .75 oz + Kettle Finings and Yeast Nutrient

Whirlpool: Marshmallow Fluff (2 oz),

Cocoa Nibs (2.5 oz)

Fermentation

We are using American 1056 yeast, fermenting at 68-70F.

After reaching terminal, we will be adding additional chocolate and vanilla to taste and then crashing the beer.

Please be aware, we have a sterile filter at Perrin that this beer will be going through. Thus, not allowing any yeast into a package product. Be careful with secondary additions to avoid refermentation.

#INTERACTIVEBREW