



BLACK IS BEAUTIFUL

A **MoreBeer!**
Brewmaster Series Recipe Kit

CUT THIS OUT FOR
YOUR TAP HANDLE

BLACK IS BEAUTIFUL IMPERIAL STOUT

A Brewmaster Series Kit From Weathered Souls Brewing Co.

SUGGESTED YEAST

White Labs: WLP001 California
Wyeast: 1056 American
Imperial: A07 Flagship
Omega: West Coast Ale I
CellarScience Dry: CALI
Fermentis Dry: US-05 American

LME KIT

- 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 2 lbs Flaked Oats
- 1 lb Flaked Barley
- 1 lb Crystal 120°L
- 1 lb Chocolate Malt
- 8 oz Black Patent
- 8 oz Roasted Barley

DME KIT

- 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 2 lbs Flaked Oats
- 1 lb Flaked Barley
- 1 lb Crystal 120°L
- 1 lb Chocolate Malt
- 8 oz Black Patent
- 8 oz Roasted Barley

ALL-GRAIN KIT

- 10 lbs 2-Row

SPECIALTY MALTS:

- 2 lbs Flaked Oats
- 1 lb Flaked Barley
- 1 lb Crystal 120°L
- 1 lb Chocolate Malt
- 8 oz Black Patent
- 8 oz Roasted Barley

HOPS

- 1 oz Columbus - Boil 60 mins
- 1 oz Cascade - Boil last 20 min
- 2 oz Cascade - Boil last 10 min

OTHER ADDITIONS

- 1 lb Corn Sugar - Boil last 15 min
- Clarifier - Boil last 5 min

XKIT146



FITS OUR TAP HANDLE D1282 PERFECTLY



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RECIPE TIPS

For the all-grain version we suggest a mash temperature of 154°F. The corn sugar should be added with 15 minutes of the boil remaining. Turn off your burner and pause your boil timer, stir in the sugar until completely dissolved, then bring back to boil and resume timer. The recommended fermentation temperature is 68°F.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

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BLACK IS BEAUTIFUL
IMPERIAL STOUT
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instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL

800-600-0033

OR EMAIL US 24/7

info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY

1.077-82

ACTUAL O.G.

SRM: 38 - 43

IBU'S: 66

EST. ABV %: 8.9

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calculator

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!