

Imperial stout

ABV approx. 4.5% - Brews 40 UK pints (no sugar required)

As Imperial Russia extended its territories into the Baltic States during the early 1780's, Catherine the Great - Empress of all Russia - fell in love with the taste of strong British Stout. With its full body, rich black colour and distinctive dry bitterness Imperial Stout captures the essence of this truly classic beer. Capped by a smooth, creamy head, it is a brew to be savoured and enjoyed - especially when served very cold at around 5°C or 41°F.

These kits are made from premium malts produced at our own maltings in Stowmarket, Suffolk - the very heart of the granary of England. The malt is crushed, mashed and sparged to extract the true brewers wort, to which we add hops before boiling. Finally we evaporate the wort to concentrate the liquid into a viscous form. When you make beer from a Muntons Gold kit you simply replace the water we have removed and then carry on the traditional practise of brewing. The beer you make will taste great within weeks but will also mature with age. To appreciate its superb quality, try to keep a few bottles aside for six months or so.

The Muntons Gold range kits combines premium brewing malt and the choicest hops to allow you to brew the very finest traditional beers. Follow our simple instructions and you will brew beers of the very highest quality - quality that complies with the 15th century German purity law, the "Reinheitsgebot".

Brewing Instructions

ABV approx. 4.5% - Brews 40 UK pints

- 1 Place the two cans in hot water for 5 minutes to soften contents.
- 2 Open the two cans and pour the contents into a clean and sterilised fermenter.
- 3 Boil 6 pints (3.5 litres) of water and add to the fermenter.
- 4 Mix thoroughly to ensure that the malt extract is completely dissolved.
- 5 Add 29 pints (16.5 litres) of cold water to bring the volume up to 5 UK gallons. Stir and let stand until the temperature reaches 18 - 21°C (65-70°F).
- 6 Sprinkle in the yeast supplied and stir.
- 7 Cover the fermenter, place in a warm area, 18-21°C (65-70°F) and leave to ferment.

8 Fermentation will be complete when bubbles cease to rise (usually after 7-8 days), or if you use a hydrometer, when the gravity remains constant at a figure below 1014°.

9 Siphon the beer (avoid disturbing the yeast sediment) into the strong bottles or a pressure barrel. **CAUTION** use only returnable beer bottles. One trip/non-returnable bottles are not adequate to withstand conditioning pressure.

10 Add 1/2 teaspoonful of light Spraymalt per pint to each bottle, or a maximum of 3ozs (85 grams) per 5 UK gallon pressure barrel. Sugar may be used instead.

11 Cap and seal the bottles securely and stand them in a warm place, 18 - 21°C (65 - 70°F), for 2 days.

12 Finally, move the bottles to a cool place for at least 21 days, or until the beer is clear, before drinking.

Cleanliness Ensure that all equipment and bottles etc. are thoroughly sterilised and rinsed when brewing. Specialist products for this purpose are available from your retailer.

Further tips and advice Please read the enclosed leaflet, which gives further useful tips and advice for brewing excellent beers.

Ingredients 100% hopped malt extract (malted barley, hops, water). Yeast in a separate sachet.