



# REIGN

BARREL-AGED IMPERIAL STOUT

# REIGN RECIPE

Recipe by First Magnitude Brewing Co.

Our recipe is a guideline, so please feel free to adjust as your brewing system requires. Our water is moderately alkaline and very low in sodium, so we are able to use Sodium Bicarbonate (baking soda) to adjust our water alkalinity upward. Our target mash pH is 5.4. We target a post boil gravity of 24.0°P

## **Yeast:**

Your favorite English ale or other malt-forward strain.

## **Grain bill:**

Pale Ale (or Maris Otter) Malt: 76.0%

Flaked Oats: 7.5%

Crystal Medium: 5.5%

Roasted Barley: 4.0%

Crystal Extra Dark: 2.8%

Pale Chocolate Malt: 2.8%

Black Malt: 1.4%

## **Strike Temp:**

Varies depending on the attenuation of your yeast strain, but aim for the high side.

## **Hop Schedule:**

Warrior @ 60 mins: 30 IBUs

Chinook @ 0 mins: 20 IBUs

Package as a straight up Imperial Stout, barrel-age, and/or adjunct to your heart's content.