

## Russian Imperial Stout

### Imperial Russian Stout

**Stone Brewing** - Escondido, CA

**10.5% ABV. 65 IBUs.** Spring release. Bottles, draft.

Brewed in the authentic historical style of an Imperial Russian Stout, this beer is massive. Intensely aromatic and heavy on the palate, this brew goes where few can - and fewer dare even try. The style originated from Czarist Russia's demand for ever thicker English stouts. Expect our version of this mysterious brew to pour like Siberian crude and taste even heavier!

### Ten FIDY

**Oskar Blues** - Lyons, CO

**10.5% ABV. 98 IBUs.** Fall seasonal. Cans, draft.

This titanic, immensely viscous stout is loaded with inimitable flavors of chocolate-covered caramel and coffee and hide a hefty 98 IBUs underneath the smooth blanket of malt. Ten FIDY is made with enormous amounts of two-row malt, chocolate malt, roasted barley, flaked oats and hops. Ten FIDY is the ultimate celebration of dark malts and boundary-stretching beer.

### Storm King

**Victory Brewing** - Downingtown, PA

**9.1% ABV.** Year-round. Draft, bottles.

With a huge, Pacific Northwest hop aroma & character upfront, Storm King Stout® subsides into massive, roast malt complexity. Rich and substantial, it will warm your heart.

### Yeti

**Great Divide Brewing** - Denver, CO

**9.5% ABV. 75 IBUs.** Year-round. Bottles, draft.

Yeti is an onslaught of the senses. It starts with big, roasty malt flavor that gives way to rich caramel and toffee notes. Yeti gets its bold hop character from an enormous quantity of American hops.

### Samuel Smith Imperial Stout

**Samuel Smith Old Brewery** - Tadcaster, UK

**7% ABV.** Year-round. Bottles, draft.

This distinctive type of beer was originally brewed to withstand the abuses of shipping in foul weather to Imperial Russia. It was a favourite of Russian nobility whose taste for the finest food and drink was world famous.

### Imperial Stout

**Founders Brewing** - Grand Rapids, MI

**10.5% ABV. 90 IBUs.** Winter release. Bottles, draft.

Brewed with ten varieties of malted barley, this stout is smooth as silk, yet complex and rich in body. Serve this guy at cellar temperature. Put another log on the fire, sit back, and enjoy the friendship of this ultimate winter warmer.

### History

A strong porter called Thrale's Intire (pronounced "Entire") was brewed at Anchor Brewery in Southwark Parish, London near the end of the eighteenth century. It was exported annually to many places, most notably, Russia. Catherine the Great is said to have ordered it in great quantities for her court.

Probable myth: Russian Imperial Stout has a high gravity level to survive the brutal cold and long distances that it had to travel to make it to Russia. (It was probably strong because that's what people wanted to drink- Russia wasn't the only place it was shipped to)

Eventually the Anchor Brewery passed from Thrale to Barclay & Perkins who continued to make Thrale's strong porter, and the recipe continued to evolve and change.

Over time Thrale's Intire eventually developed into Barclay's Russian Imperial Stout. "Russian" was kept for marketing reasons.

In 1955 Barclay & Perkins merged with their close neighbors Courage and Company, and the Russian Imperial Stout continued to be brewed up until 1993, and then returned in 2012.

Today, many American brewers offer Russian Imperial Stouts.

## Russian Imperial Stout (BJCP)

**Aroma:** Rich and complex, with variable amounts of roasted grains, maltiness, fruity esters, hops, and alcohol. The roasted malt character can take on coffee, dark chocolate, or slightly burnt tones and can be light to moderately strong. The malt aroma can be subtle to rich and barleywine-like, depending on the gravity and grain bill. May optionally show a slight specialty malt character (e.g., caramel), but this should only add complexity and not dominate. Fruity esters may be low to moderately strong, and may take on a complex, dark fruit (e.g., plums, prunes, raisins) character. Hop aroma can be very low to quite aggressive, and may contain any hop variety. An alcohol character may be present, but shouldn't be sharp, hot or solventy. Aged versions may have a slight vinous or port-like quality, but shouldn't be sour. No diacetyl. The balance can vary with any of the aroma elements taking center stage. Not all possible aromas described need be present; many interpretations are possible. Aging affects the intensity, balance and smoothness of aromatics.

**Appearance:** Color may range from very dark reddish-brown to jet black. Opaque. Deep tan to dark brown head. Generally has a well-formed head, although head retention may be low to moderate. High alcohol and viscosity may be visible in "legs" when beer is swirled in a glass.

**Flavor:** Rich, deep, complex and frequently quite intense, with variable amounts of roasted malt/grains, maltiness, fruity esters, hop bitterness and flavor, and alcohol. Medium to aggressively high bitterness. Medium-low to high hop flavor (any variety). Moderate to aggressively high roasted malt/grain flavors can suggest bittersweet or unsweetened chocolate, cocoa, and/or strong coffee. A slightly burnt grain, burnt currant or tarry character may be evident. Fruity esters may be low to intense, and can take on a dark fruit character (raisins, plums, or prunes). Malt backbone can be balanced and supportive to rich and barleywine-like, and may optionally show some supporting caramel, bready or toasty flavors. Alcohol strength should be evident, but not hot, sharp, or solventy. No diacetyl. The palate and finish can vary from relatively dry to moderately sweet, usually with some lingering roastiness, hop bitterness and warming character. The balance and intensity of flavors can be affected by aging, with some flavors becoming more subdued over time and some aged, vinous or port-like qualities developing.

**Mouthfeel:** Full to very full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). Gentle smooth warmth from alcohol should be present and noticeable. Should not be syrupy and under-attenuated. Carbonation may be low to moderate, depending on age and conditioning.

**Overall Impression:** An intensely flavored, big, dark ale. Roasty, fruity, and bittersweet, with a noticeable alcohol presence. Dark fruit flavors meld with roasty, burnt, or almost tar-like sensations. Like a black barleywine with every dimension of flavor coming into play.

**Comments:** Variations exist, with English and American interpretations (predictably, the American versions have more bitterness, roasted character, and finishing hops, while the English varieties reflect a more complex specialty malt character and a more forward ester profile). The wide range of allowable characteristics allow for maximum brewer creativity.

**Ingredients:** Well-modified pale malt, with generous quantities of roasted malts and/or grain. May have a complex grain bill using virtually any variety of malt. Any type of hops may be used. Alkaline water balances the abundance of acidic roasted grain in the grist. American or English ale yeast.

**Vital Statistics:** IBUs: 50 – 90 SRM: 30–40

**Commercial Examples:** Three Floyd's Dark Lord, Bell's Expedition Stout, North Coast Old Rasputin Imperial Stout, Stone Imperial Stout, Samuel Smith Imperial Stout, Scotch Irish Tsarina Katarina Imperial Stout, Thirsty Dog Siberian Night, Deschutes The Abyss, Great Divide Yeti, Southampton Russian Imperial Stout, Rogue Imperial Stout, Bear Republic Big Bear Black Stout, Great Lakes Blackout Stout, Avery The Czar, Founders Imperial Stout, Victory Storm King, Brooklyn Black Chocolate Stout

## Emails!

Dear Drunkies,

Do you know how difficult it is to drink a stout while someone describes a different stout, and then a porter, in such away that it sounds amazing? Fuck you. Just fuck you. It's so difficult to drink this now. Still smells good, taste likely malty piss. And no, it's not Olde English 800. It's Guinness, so it generally doesn't taste like piss.

Here's a question that all the college students listening will love! The part of the human brain that correlates the most to memory is right behind the part of the brain that registers scents. Thus meaning if some one were to always study while drinking a certain tea or while eating mints, the scent would help them recall the information quicker with more accuracy. Even just thinking about the scent would make recalling that info easier. So my question is what beers should the college students out there be drinking while studying different topics? Personally I think Stone IPA would be a good one for something like criminal justice, colt 45 for African-American Studies, Guinness Stouts for a history class, and a moonshine for math. Because I don't want to study math anymore.

-Love,  
The Fake Canadian who should be writing his essays, but instead is listening to the Beerists.

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Hey Beerist Crew,

I was thinking about sending a growler of some of Austin's finest beer as a gift to some family. However, I wanted to see if you had any tips on the best way/any precautions to take when sending a growler (or even just bottles) across the country? Just wanted to check since you can't exactly carry beer on a plane and I don't trust baggage handlers with my beer in boxes to put in cargo on the plane.

Thanks for the advice and happy holidays guys.

- Ben Glasthal

Hey fellow beer geeks,

First time to listen to one of your podcasts and I thoroughly enjoyed it. Jester King is one of my absolute favorite breweries so it is always nice to learn more about them. I work in the Specs in Ft worth and I am about combust waiting for funk metal and uberkind.

Oh and please don't tone down the sailor talk. I find the phrase "Holy fucking ball exploding beer-gasm" to be the proper way to describe Jester King's beer! Looking forward to their anniversary party.

Cheers to Great Beers!  
Julian

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Hey Beerists!

First off I wanted to say thanks for reading my previous email on the Dubbels show. Your show continues to help me find a love of beer and I am so grateful for that! Since I sent the last email I've tried some awesome beers, some of my favorites being Troegs HopBack Amber Ale, Rogue Dead Guy Ale, and a Corsendock Christmas Ale. Regardless, it has been awesome to have the selection and to appreciate the difference.

I found that a local chain grocery (which for Pennsylvania is crazy) is somehow able to sell beer by six pack and bottle, so I've been throwing myself headfirst into different styles. Bars are mostly out for me due to a hard time finding a babysitter, but I will keep Mike's advice in mind for when I do get out.

I love the shows highlighting the different breweries which are interesting and I've made a point to seek some out.

Now my question:  
Could you do a show that would have a food/beer pairing, where each member would make a dish and bring a beer to compliment? The other show I'd love to hear would be along the lines of favorite standards. I loved the episode where you reviewed the beers that got you into craft beers, but I'd really like to hear what is your 'go-to' beer and why that beer ranks so high for you.

Thanks again for all your great suggestions and for one of the best podcasts I've had the pleasure to listen to.

-Seth Dombach