

2026 OFFICIAL BIG BREW RECIPE

Dark Cellar Imperial Stout



May 2, 2026

Joel McGormley of Zionsville, Indiana, won a gold medal in Category 22: Imperial Porter & Stout in the 2024 National Homebrew Competition Final Round. McGormley's Russian-style imperial stout earned gold out of 80 entries.

McGormley shares the following about Dark Cellar: "Boozy Russian Imperial Stout with big roast, chocolate, and pitch-black darkness like the old farm cellar with the doors closed and when you can't find the pull chain."

Batch volume: 5 U.S. gal. (18.93 L)
Original gravity: 1.110 (26°P)
Final gravity: 1.035 (8.7°P)
Efficiency: 49%

Color: 102 SRM
Bitterness: 62 IBU
Alcohol: 9.9% by volume



INGREDIENTS

Malts & Adjuncts

- 25 lb. (11.34 kg) American 2-row pale malt
- 2 lb. (907 g) Chocolate malt
- 2 lb. (907 g) Roast barley
- 1.62 lb. (735 g) Carafa III
- 1 lb. (454 g) Caramel 60
- 1 lb. (454 g) Coffee malt
- 1 lb. (454 g) Oats
- 4 oz. (113 g) Black patent malt

Hops

- 1.5 oz. (43 g) Warrior, 15% a.a., @ 60 min
- 2 oz. (57 g) Willamette, 5.5% a.a., @ 30 min
- 2 oz. (57 g) Willamette, 5.5% a.a., @ 5 min

Yeast

- 2L starter Wyeast 1056 American ale yeast

Water

- Zionsville, Ind. water

Additional Items

- 1 tsp. Irish moss @ 15 min

BREWING NOTES

1 hour mash at 155°F (68°C). 1 hour boil. Decant and pitch yeast starter. Fit fermenter with blow-off device. Ferment at 65°F (18°C).

Extract Version

Substitute 10 lb. (4.54 kg) of pale malt extract syrup for the pale malt. Mill the remaining grains and steep them in 160°F (71°C) water for 30 minutes. Remove grains, rinse, and add the resulting wort to the kettle. Dissolve the extract in hot brewing liquor and add to the kettle. Top up to the desired pre-boil volume and proceed with the boil as specified in the all-grain recipe.



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