

CRISP IMPERIAL STOUT


Intense dark fruit and roast | ABV 11% | IBU 30 | OG 1097 SG


The biggest of the stouts, this version packs intense flavours of dark fruit and roasted character from the Brown and Black Malts and a layer of caramel from the Crystal Malt. British Minstrel at flame out lends spiced berries in flavour, and strong hop bitterness comes from the First Gold and Admiral.

BASICS

BATCH SIZE (LITRES):	1630
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1097 SG
FINAL GRAVITY:	1012 SG
IBUs:	30
COLOUR (EBC/SRM):	99 / 50
BREWHOUSE EFFICIENCY:	75%

INGREDIENTS

 MALTS	(kg)	%
BEST ALE	597	85
CRYSTAL 240	23	3
BLACK	62	8
BROWN	31	4
TOTAL	713	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
ADMIRAL	843	50	14.5	Start of boil
FIRST GOLD	699	20	7	Middle
MINSTREL	1223	30	6	Flame out

METHODS / TIMINGS



TEMPERATURES

MASH TEMP:	63°C / 145°F
COLLECTION TEMP:	18°C / 64°F
FERMENTATION TEMP:	25°C / 77°F



MASH LIQUOR VOL (LITRES): 1927



LIQUOR / MASH RATIO: 2.7 : 1



TIMINGS

MASH: 60 mins **BOIL:** 60 mins



YEAST

FERMENTIS SAFALE S-33



Carl's Top Tip

"A big beer like this needs lots of yeast pitched into it, go for at least 1.5 times your normal rate and oxygenate the wort if you can, yeast food will also help the beer reach final gravity."