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***	

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

Mike'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."

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*

+44 (0)1328 829 391 | sales@crispmalt.com | CRISPMALT.COM