

# CRISP IRISH STOUT

*Rich, roasted coffee and chocolate* | ABV 4.8% | IBU 30 | OG 1046 SG


Roasted Barley has become strongly associated with Irish stout since the mid 20th century when the Irish brewers deviated from the London style which used Brown Malt instead. Drinkability is increased by layering Brown, Chocolate and Roast Barley and by not finishing too dry.

## BASICS

<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1046 SG
<b>FINAL GRAVITY:</b>	1009 SG
<b>IBUs:</b>	30
<b>COLOUR (EBC/SRM):</b>	76 / 39
<b>BREWHOUSE EFFICIENCY:</b>	75%

## INGREDIENTS

 MALTS	(kg)	%
BEST ALE	272	80
BROWN	7	2
CHOCOLATE	7	2
ROAST BARLEY	33	9
WHEAT	23	7
<b>TOTAL</b>	<b>342</b>	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
TARGET	1863	80	10.5	Start of boil
PHOENIX	466	20	10.5	Flame out

## METHODS / TIMINGS

### TEMPERATURES

<b>MASH TEMP:</b>	66°C / 151°F
<b>COLLECTION TEMP:</b>	18°C / 64°F
<b>FERMENTATION TEMP:</b>	21°C / 70°F

 **MASH LIQUOR VOL (LITRES):** 927

 **LIQUOR / MASH RATIO:** 2.7 : 1

### TIMINGS

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

### YEAST

NOTTINGHAM ALE



#### **Mike's Top Tip**

*"The Roasted Barley in this recipe brings bite and astringency to this classic style."*