

HOMEBREW - CRISP IMPERIAL STOUT


Crisp, noble and refined | 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 FERMENTER:	25 l
BATCH SIZE BOIL:	27.75 l
ORIGINAL GRAVITY:	1097 SG
FINAL GRAVITY:	1012 SG
IBUs:	30
COLOUR (EBC/SRM):	99 / 50
BREWHOUSE EFFICIENCY:	70%

INGREDIENTS

 MALTS	(kg)	%
BEST ALE	9.81	85
CRYSTAL 240	0.39	3
BLACK MALT	1.02	8
BROWN	0.51	4
TOTAL	11.73	

 HOPS	(g)	Alpha Acid %	Contribution	Add
ADMIRAL	12.9	14.5	50	Start of Boil
FIRST GOLD	10.7	7	20	Middle
MINSTREL	18.8	6	30	Flame Out

METHODS / TIMINGS

 TEMPERATURES	
MASH TEMP:	63°C / 145°F
FERMENTATION TEMP:	25°C / 77°F
TARGET ATTENUATION:	89%
 MASH LIQUOR VOL (LITRES):	31.7
 LIQUOR / MASH RATIO:	2.7 : 1

TIMINGS

MASH: 60 mins **BOIL:** 60 mins **STAND:** 30 mins



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."

YEAST

SAFALE S~33