

# AMERICAN STOUT

**BJCP 2015: 20B**



## ALL-GRAIN METHOD (13860)

5.5kg BB Pale Malt



## SPECIALTY MALTS

0.4kg SM Crystal Medium

0.3kg JW Chocolate Malt

0.2kg SM Black Malt



## VITAL BEER STATS

**Batch Volume: 23 litres**

**Boil Volume: 28 litres**

**Mash time: 60 mins @ 65°C**

**Boil time: 60 mins**

**ABV : 6.3%**

**Wyeast 1056**

**WLP001**

**MG American Ale**

**US-05**

**BRY-97**

**MJ M44 West Coast**



## HOPS

30g Centennial @ 60 (Bittering)

30g Cascade @ 15 (Flavour)

30g Simcoe @ 15 (Flavour)



## OTHER ADDITIONS

Whirlfloc @ 10 (Boil)



## SUGGESTED YEAST

Wyeast 1056 – American Ale

WLP001 – California Ale

SafAle US-05

Danstar BRY-97

Morgans American Ale Yeast

MJ M44 West Coast Ale



## BREWDAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

Fermentation temp: .....

No. of days in Fermenter: .....

Final Gravity: .....

ABV: .....

Yeast strain used: .....



Batch volume: 23l  
Pre-boil volume: 28l

Mash temp: 65°C  
Mash time: 60 mins  
Boil time: 60 mins

Estimated O.G. : 1.060  
Estimated F.G. : 1.012  
Estimated ABV : 6.3%

SRM : 38.5  
IBUs : 59

## NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** A fairly strong, highly roasted, bitter, hoppy dark stout. Has the body and dark flavours typical of stout with a more aggressive American hop character and bitterness.

**Aroma:** Moderate to strong aroma of roasted malts, often having a roasted coffee or dark chocolate quality. Medium to very low hop aroma.

**Appearance:** Generally a jet black colour, although may appear very dark brown. Large, persistent head of light tan to light brown in colour. Usually opaque.

**Flavour:** Moderate to very high roasted malt flavours. May have the flavour of slightly burnt coffee grounds however this shouldn't be prominent. Low to medium malt sweetness. Low to high hop flavour, generally citrusy or resinous. Medium to dry finish. Alcohol flavours can be present up to medium levels.

**Mouthfeel:** Medium to full body. Can have a bit of roast derived astringency, but this character shouldn't be excessive. Medium-high to high carbonation. Light to moderately strong alcohol warmth, but smooth and not hot.