

JAFFA STOUT

BJCP 2015: 16A



ALL-GRAIN METHOD (13870)

5.5kg BB Pale Malt



SPECIALTY MALTS

0.3kg WY Caramunich I
0.3kg SM Crystal Medium
0.15kg 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 : 5.5%

Wyeast 1028

WLP002

MG Premium Ale

S-04

Nottingham

MJ M36 Liberty

Bell



HOPS

15g	Columbus	@	60 (Bittering)
30g	East Kent Goldings	@	15 (Flavour)



OTHER ADDITIONS

Whirlfloc	@ 10 (Boil)
250g Lactose	@ 10 (Boil)
25g Bitter Orange Peel	@ 5 (Boil)
200g Cocoa Powder	@ 5 (Boil)
(not provided)	



SUGGESTED YEAST

Wyeast 1028 – London Ale
WLP002 – English Ale
SafAle S-04
Danstar Nottingham
Morgans Premium Ale
MJ M36 Liberty Bell



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. : 1.063
Estimated F.G. : 1.021
Estimated ABV : 5.5%

SRM : 39
IBUs : 29

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A very dark, sweet, full-bodied, slightly roasty ale with the chocolate and orange character of that classic treat we all love.

Aroma: Mild roasted grain aroma, sometimes with coffee and/or chocolate notes. An impression of cream-like sweetness often exists. Fruitiness can be low to moderately high. Hop aroma low to none, with floral or earthy overtones.

Appearance: Very dark brown to black in colour. Can be opaque. Creamy tan to brown head.

Flavour: Dark roasted grain/malt impression with coffee and/or chocolate flavours dominate the palate. Hop bitterness is moderate. Medium to high sweetness provides a counterpoint to the roasted character and hop bitterness, and lasts into the finish. Low to moderate fruity esters.

Mouthfeel: Medium-full to full-bodied and creamy. Low to moderate carbonation. High residual sweetness from unfermented sugars enhances the full-tasting mouthfeel.