



AMERICAN STOUT



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



SUGGESTED YEAST

Liquid:

- Wyeast 1056
American Ale

Dry:

- SafAle US-05
- Lallemund BRY-97
- MG American Ale
- MJ M44 West Coast



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | | |
|-------|------------|---|--------|-------------|
| ▪ 30g | Centennial | @ | 60 min | (Bittering) |
| ▪ 30g | Cascade | @ | 15 min | (Flavour) |
| ▪ 30g | Simcoe | @ | 15 min | (Flavour) |



OTHER ADDITIONS

Note times refer to
'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au,
All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

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.