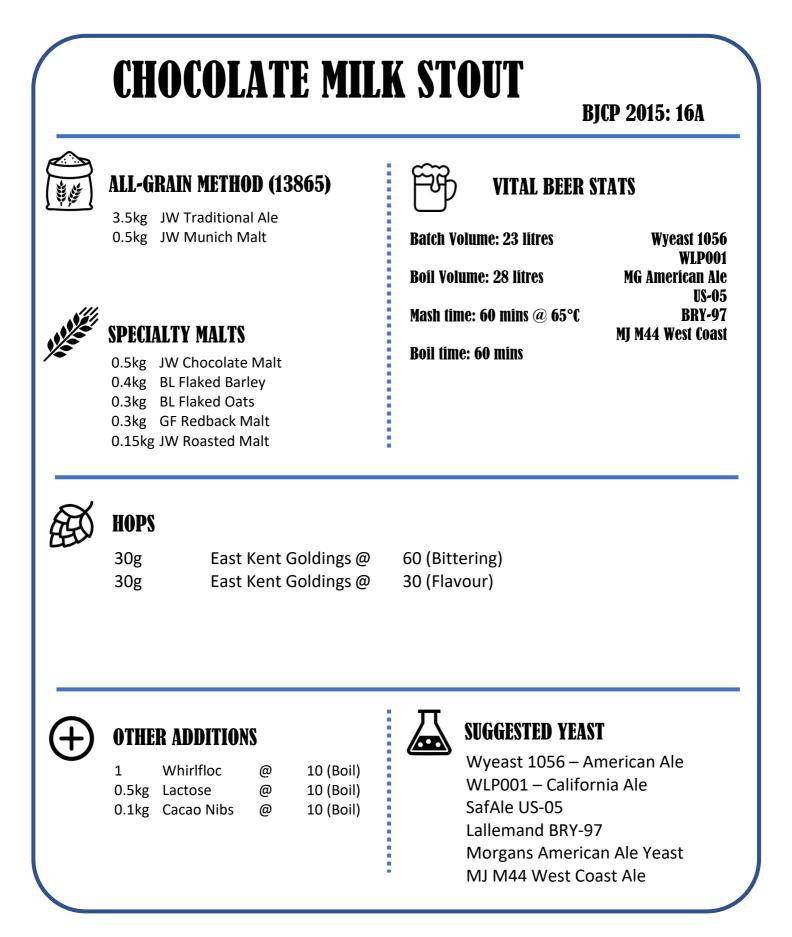


BREWMART SERIES RECIPE KITS DOM: 249/23 13865



## BREWDAY RECORD KEEPING

Date Brewed:
Vol into Fermenter:
Original Gravity:
Fermentation temp:
No. of days in Fermenter:
Final Gravity:
ABV:
Yeast strain used:



MYRATING:

5

**Tasting date:** 

Appearance:

Aroma:

Taste:

**Overall:** 



Batch volume: 231 Pre-boil volume: 281

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

Estimated O.G. : 1.059 Estimated F.G. : 1.018 Estimated ABV : 5.4%

SRM : 37 IBUs : 29

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** A very dark, sweet, full-bodied, slightly roasty ale that can suggest coffee-and-cream, or sweetened espresso.

**Aroma:** Mild roasted grain aroma, sometimes with coffee and/or chocolate notes. An impression of cream-like sweetness. Hop aroma low to none, with floral or earthy notes.

**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.