



GUINNESS DRY IRISH STOUT



ALL-GRAIN METHOD (13850)

- 3.25kg SM Maris Otter



SPECIALTY MALTS

- 1kg BL Flaked Barley
- 0.4kg SM Roasted Barley



SUGGESTED YEAST

Liquid:

- Wyeast 1084 Irish Ale
- Bluestone New England

Dry:

- SafAle S-04
- Lallemant Nottingham
- MG Premium Ale
- MJ M15 Empire Ale



HOPS

Note: Times refer to 'time remaining in boil'

- 60g East Kent Goldings @ 60 Min (Bittering hops)



OTHER ADDITIONS

Note times refer to 'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)
- Calcium Sulphate (10g) @ Mash

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



BREW DAY 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. : 1.043

Estimated F.G. : 1.011

Estimated ABV : 4.2%

SRM : 39

IBUs : 35

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A black beer with a pronounced roasted flavour, often similar to coffee. The balance can range from fairly even to quite bitter. The roasted flavour can be dry and coffee-like to somewhat chocolatey.

Aroma: Moderate coffee-like aroma typically dominates, may have slight dark chocolate, cocoa, and/or roasted grain secondary notes. Hop aroma low to none.

Appearance: Jet black to very deep brown with garnet highlights. A thick, creamy, long-lasting, tan to brown coloured head is characteristic when served on nitro.

Flavour: Moderate roasted grain or malt flavours with a medium to high hop bitterness. The finish can be dry and coffee-like to moderately balanced with a touch of caramel or malty sweetness.

Mouthfeel: Medium-light to medium-full body, with a somewhat creamy character. Light to moderate carbonation. May have a light astringency from the roasted grains, although harshness is undesirable.