



JAFFA STOUT



ALL-GRAIN METHOD (13870)

- 5.5kg BB Pale Malt



SPECIALTY MALTS

- 0.3kg WY Cara Munich I
- 0.3kg SM Crystal Medium
- 0.15kg SM Black Malt



SUGGESTED YEAST

Liquid:

- Wyeast 1028
London Ale

Dry:

- SafAle S-04
- Lallemant Nottingham
- MG Premium Ale
- MJ M36 Liberty Bell



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | | |
|-------|--------------------|---|--------|-------------|
| ▪ 15g | Columbus | @ | 60 min | (Bittering) |
| ▪ 30g | East Kent Goldings | @ | 15 min | (Flavour) |



OTHER ADDITIONS

Note times refer to
'time remaining in boil'

- | | | | |
|------------------------|---|--------|--------|
| Whirfloc | @ | 10 min | (Boil) |
| 250g Lactose | @ | 10 min | (Boil) |
| 25g Bitter Orange Peel | @ | 5 min | (Boil) |
| 200g Cocoa Powder | @ | 5 min | (Boil) |
| <i>(not provided)</i> | | | |

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. : 1.063

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.