

CRISP - IMPERIAL STOUT


Intense dark fruit and roast | ABV 11% | IBU 30 | OG 1097 SG


The biggest of the stouts, this version packs intense flavours of dark fruit and roasted character from the Brown and Black Malts and a layer of caramel from the Crystal Malt. British Minstrel at flame out lends spiced berries in flavour, and strong hop bitterness comes from the First Gold and Admiral.

BASICS



BATCH SIZE (LITRES):	25
ORIGINAL GRAVITY:	97 SG
FINAL GRAVITY:	12 SG
IBUs:	30
COLOUR (EBC/SRM):	99 / 50
MASH EFFICIENCY:	70%

INGREDIENTS

 MALTS	(kg)	%
BEST ALE	9.810	85
CRYSTAL 240	0.390	3
BLACK MALT	1.020	8
BROWN MALT	0.510	4
TOTAL	11.730	100

 HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
ADMIRAL	20	18	14.5	Start of boil
WILLIAMETTE	25	8	5.7	Middle
CHALLENGER	40	4	7.3	Flame out

METHODS / TIMINGS

 TEMPERATURES	
MASH TEMP:	63°C / 145°F
FERMENTATION TEMP:	25°C / 77°F
TARGET ATTENUATION:	88%
 MASH LIQUOR VOL (LITRES):	35
 LIQUOR / MASH RATIO:	2.7 : 1

TIMINGS

MASH: 60 mins BOIL: 75 mins

YEAST

LALLEMAND ESB - 11G

Crisp Malt's Top Tips



"A big beer like this needs lots of yeast pitched into it, go for at least 1.5 times your normal rate and oxygenate the wort if you can, yeast food will also help the beer reach final gravity."