

CRISP - IRISH STOUT

Rich, roasted coffee and chocolate | ABV 4.8% | IBU 30 | OG 1046 SG


Roasted Barley has become strongly associated with Irish stout since the mid 20th century when the Irish brewers deviated from the London style which used Brown Malt instead. Drinkability is increased by layering Brown, Chocolate and Roast Barley and by not finishing too dry.

BASICS




BATCH SIZE (LITRES):	25
ORIGINAL GRAVITY:	46 SG
FINAL GRAVITY:	9 SG
IBUs:	30
COLOUR (EBC/SRM):	76 / 39
MASH EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
MARRIS OTTER	3.920	80
BROWN	0.110	2
CHOCOLATE	0.110	2
ROAST BARLEY	0.480	9
MALTED WHEAT	0.330	7
TOTAL	4.940	100

 HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
FUGGLES	60	26	4.5	Start of boil
CHALLENGER	30	4	7.3	Flame out

METHODS / TIMINGS

 TEMPERATURES	
MASH TEMP: 66°C / 151°F	
FERMENTATION TEMP: 21°C / 70°F	
TARGET ATTENUATION: 81%	
 MASH LIQUOR VOL (LITRES):	17
 LIQUOR / MASH RATIO:	2.7: 1

 TIMINGS
MASH: 60 mins BOIL: 60 mins

YEAST

LALLEMAND NOTTINGHAM ALE - 11G

Crisp Malt's Top Tips



"The Roasted Barley in this recipe brings bite and astringency to this classic style."