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## BLACK FOREST STOUT SPECIALTY BEER

**OG:** 1.073      **Color:** 35.1 SRM  
**FG:** 1.020      **ABV:** ~7.0%  
**IBU:** 32

Extract	Weight	Percent
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Pilsen LME	7 lbs	60.9
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Pilsen DME	2 lbs	17.4
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Steeping Grains	Weight	Percent
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Black Roasted Barley	0.75 lb	6.5
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Crystal 40°L	10 oz	5.4
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Crystal 80°L	10 oz	5.4
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Chocolate Malt	0.5 lb	4.3
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Hops	Weight	IBU
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Kent Goldings, 60 min	2 oz	32
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Extras	Weight
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Cocoa Powder, 0 Min	.5 lbs
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Cherry Puree, secondary	6 lbs
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### Yeast

White Labs London Ale WLP013, Wyeast London Ale 1028, or Danstar Nottingham

### From the BJCP Style Guidelines

bjcp.org

### Category 30A— Spice, Herb, or Vegetable Beer

A harmonious marriage of ingredients, processes and beer. The key attributes of the underlying style (if declared) will be atypical due to the addition of special ingredients or techniques; do not expect the base beer to taste the same as the unadulterated version. Judge the beer based on the pleasantness and harmony of the resulting combination. The overall uniqueness of the process, ingredients used, and creativity should be considered. The overall rating of the beer depends heavily on the inherently subjective assessment of distinctiveness and drinkability.

As with aroma, the distinctive flavor character associated with the stated specialty nature should be noticeable, and may range in intensity from subtle to aggressive. The marriage of specialty ingredients or nature with the underlying beer should be harmonious, and the specialty character should not seem artificial and/or totally overpowering. Hop bitterness, flavor, malt flavors, alcohol content, and fermentation by-products, such as esters or diacetyl, should be appropriate to the base beer (if declared) and be well-integrated with the distinctive specialty flavors present. Some ingredients may add tartness, sweetness, or other flavor by-products. Remember that fruit and sugar adjuncts generally add flavor and not excessive sweetness to beer. The sugary adjuncts, as well as sugar found in fruit, are usually fully fermented and contribute to a lighter flavor profile and a drier finish than might be expected for the declared base style. The individual character of special ingredients and processes may not always be identifiable when used in combination. If a classic style base beer is specified then the characteristics of that classic style should be noticeable. Note, however, that classic styles will have a different impression when brewed with unusual ingredients, additives or processes. Note that these components (especially hops) may be intentionally subdued to allow the specialty character to come through in the final presentation.

Overall harmony and drinkability are the keys to presenting a well-made specialty beer. The distinctive nature of the stated specialty ingredients/methods should complement the original style (if declared) and not totally overwhelm it. The brewer should recognize that some combinations of base beer styles and ingredients or techniques work well together while others do not make palatable combinations. **THE BREWER MUST SPECIFY THE "EXPERIMENTAL NATURE" OF THE BEER (E.G., TYPE OF SPECIAL INGREDIENTS USED, PROCESS UTILIZED OR HISTORICAL STYLE BEING BREWED), OR WHY THE BEER DOESN'T FIT AN ESTABLISHED STYLE. For historical styles or unusual ingredients/techniques that may not be known to all beer judges, the brewer should provide descriptions of the styles, ingredients and/or techniques as an aid to the judges.**

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
11.25 Lbs. Pilsner Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 148°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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