



The Northern Craft Brewers

"We Live We Brew"



Recipe Master

Beer Name	Black Gold
Competition	The Homebrew Forum National Spring Thing Competition Nuneaton May 2011 Stout Class; 1 st place
Brewer	Tom Yates
Beer Type	Foreign Extra Stout
Original Gravity	1062
Final Gravity	010
Brew Length	22 litres
Malt Schedule	4kg MO pale malt 500gms roast barley 250gms dark chocolate malt mash for a minimum of 90 minutes @150°F
Other Ingredients	1kg. flaked barley 500gms light soft brown sugar
Hop Schedule Include name and Alpha Acid % e.g. Fuggles, 5.1%, 20g, 60min	60gms Fuggles 5% .aa boil for 90 mins 15gms Bramling Cross on s/o
Boil Time	90 minutes
Yeast	2x11gm Fermentis S-04 starter made day before.
EBU Bitterness	31
ABV	6.7%
Brewers Comments	It is still made by Guinness at 7.5% abv. Usually stocked in Sainsburys. I would be tempted not to prime as it generates plenty of condition without any help.

Brew Day Information