

Style Presentation: Stouts

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History

- Descended from porter
 - Most popular style 1750-1850 Great Britain
 - Stout commonly referred to strongest versions
 - Mixture of brown, amber and pale malts
 - Vatted with a combination of young and old
 - Stout had more bitterness, darker color to scale with strength
- Innovation and evolution
 - Guinness leads, overtakes London breweries
 - Improved techniques for roasted barley and malt (1820)
 - Increase in pale malts as base
 - Dryness that separates from porter
 - Sparging
 - Use of oatmeal and sugar (lactose) lead to sweet stout
 - Courage and other London breweries export strongest versions leading to imperial

Styles

- Classic Dry
 - 1.038-1.048 OG, 3.8-5% ABV
 - 30-50 IBU, 0.8-1.2 BG:GU
- Foreign
 - 1.052-1.072 OG, 6-7.5% ABV
 - 30-70 IBU, 0.9 BG:GU
- Sweet
 - 1.045-1.056 OG, 3-6% ABV
 - 15-25 IBU, 0.3-0.5 BG:GU
- Imperial
 - 1.075-1.095 OG, 8.6-14.4% ABV
 - 50-80 IBU, 0.9 BG:GU

Brewing Techniques

- Grain bill
 - Pale malt core base malt
 - Roast barley most common specialty, around 10%
 - Black malt supplements or takes place of roast barley
 - Crystal and chocolate malts optional
 - Oats, malted wheat, flaked barley, Carapils add body, head retention
 - Mash range 150-155
- Hops
 - Predominantly used for bitterness
 - Late additions most common in foreign and imperial versions

- Roast barley usually overshadows aroma and flavor
- Yeast and fermentation
 - High attenuation for dry stouts
 - Irish strains best suited for foreign, imperial and sweet
 - American also popular for cleaner finish
- Water
 - High carbonate levels to mimic Dublin and London