



BREWDOG

BLACK HEART

SHATTERING THE STATUS QUO

Forget everything you know about stout. Forget what you think it tastes like. And forget having to go to Dublin to get a good pint of it. There's a new stout in town, and it's demanding your attention. Chocolate and extra dark crystal malts give layers of roasted, toasted coffee and cocoa, with a hint of caramel coming through. Classic stout, brewed in and for this century. Old dog, new tricks.

MALTS

Pale Ale
Light Munich
Chocolate Malt
Roasted Barley
Extra Dark
Crystal

FORMATS

440ml Can
50L Stainless
Steel Keg
20L KeyKeg

HOPS

Simcoe

ABV

4.1%

BLACK HEART NITRO DISPENSE GUIDELINES

ADAPTED FROM BREWERS ASSOCIATION FACTS ABOUT SERVING NITROGENATED BEER

Nitrogenated or “nitro” beers have Nitrogen (N_2) dissolved in them alongside a much lower level of carbon dioxide (CO_2) compared to regular draught beers.

N_2 produces much smaller bubbles than CO_2 that allows for the unique smooth mouthfeel and thick, stable foam in nitrogenated beers.

During the production of nitro beers, N_2 has to be forced into the beer as it is much less soluble than CO_2 , which is produced naturally during the fermentation process.

Your nitro beer is now ready to pour, following the correct dispense guidelines.

1. STORAGE

Nitro beers should be stored chilled as per standard draught dispense guidelines, no different from regularly carbonated keg beer. This applies to both stainless steel and KeyKegs. As always, store cold, drink fresh.

2. DISPENSE

For stainless steel kegs, to maintain the correct balance of carbon dioxide and nitrogen in a nitrogenated beer, a gas blend must be used to dispense these beers. A typical gas blend for nitro dispense is 25% CO_2 /75% N_2 (30/70 may also be used).

Using a blend with a higher amount of CO_2 (including using 100% CO_2) cannot be used to dispense nitro beer as the beer will become over carbonated, preventing the desired smooth mouthfeel and foam appearance. For dispense from a KeyKeg, specific gas is not required as dispense involved bag compression without contacting the beer

3. FAUCET

Because nitrogen is so insoluble and the beer is a blend of two gases, a higher pressure is required for proper dispense.

To meet the high applied pressure requirements, a specially designed nitro faucet should be used to provide additional resistance to the system. A restriction (or “creamer”) plate in the faucet’s spout forces the beer through tiny holes in the plate. On the other side of the plate, the flow straightener ensures an even, consistent flow from the faucet.

4. POUR

1. Never put the faucet in contact with the glass or allow it to become immersed in the beer or foam in the glass
2. Hold the glass at a 45-degree angle, 1 inch (2.5 cm) below the faucet
3. Pull the tap handle forward to the fully open position to start the flow of beer
4. Pour down the side of the glass until the glass is three-quarters full
5. Allow the beer to settle for 1–2 minutes, and then pour down the middle to create an appropriate amount of head on the beer as the pour finishes.

POUR • THE PERFECT

BLACK
HEART



PRESSURE CHART

PRESSURISED CONTAINERS CAN BE EXTREMELY DANGEROUS

Pressure in PSI for Volumes of CO₂ at Temperature in Celsius for 30/70 "nitro" top-pressure beer dispense.

Your system should be limited to 45 PSI - anything over this can be dangerous with plastic kegs.

Never exceed 45 PSI in any case. Problem: your cellar/beer is too warm; solution: get cooling.

FOR 30/70 MIXED GAS -30% CO₂

VOLUMES OF CO₂

TEMP IN °C	1.0	1.1	1.2	1.3	1.4	1.5	1.6	1.7	1.8	1.9	2.0	
IDEAL KEG CELLAR	2°	17	20	24	27	30	34	37	41	44	47	51
	3°	18	22	25	29	32	36	39	43	46	50	53
	4°	20	23	27	31	34	38	42	45	49	52	56
	5°	21	25	29	33	36	40	44	47	51	55	59
	6°	23	27	31	34	38	42	46	50	54	57	61
COOL	7°	25	28	32	36	40	44	48	52	56	60	64
	8°	26	30	34	38	42	46	50	54	58	62	66
	9°	28	32	36	40	44	49	53	57	61	65	69
	10°	29	34	38	42	46	51	55	59	63	68	72
UK CELLAR	11°	31	36	40	44	49	53	57	62	66	70	75
	12°	33	37	42	46	51	55	60	64	68	73	77
	13°	35	39	44	48	53	57	62	66	71	76	80
	14°	36	41	46	50	55	60	64	69	74	78	83
WARM	15°	38	43	48	52	57	62	67	71	76	81	86
	16°	40	45	50	55	59	64	69	74	79	84	89
	17°	42	47	52	57	62	67	72	77	82	87	91
	18°	44	49	54	59	64	69	74	79	84	89	94
	19°	46	51	56	61	66	71	77	82	87	92	97
TOO WARM	20°	48	53	58	63	69	74	79	84	90	95	100
	21°	49	55	60	66	71	76	82	87	93	98	103
	22°	51	57	62	68	73	79	84	90	95	101	106
	23°	53	59	65	70	76	81	87	93	98	104	109
	24°	55	61	67	73	78	84	90	95	101	107	112
	25°	57	63	69	75	81	86	92	98	104	110	115

DO NOT USE PRESSURES ABOVE MAXIMUM RATED PRESSURE FOR PLASTIC KEGS - NO MORE THAN 45 PSI IS A SAFE DEFAULT. MOST NITRO KEG BEER SHOULD BE IN THIS RANGE. AS PER: jollygoodbeer.co.uk/wp-content/uploads/2015/08/JGB_TopPressureChart_nitro_30-70.pdf