

CHOCOLATE MILK STOUT

BJCP 2015: 16A



ALL-GRAIN METHOD (13865)

3.5kg JW Traditional Ale
0.5kg JW Munich Malt



SPECIALTY MALTS

0.5kg JW Chocolate Malt
0.4kg BL Flaked Barley
0.3kg BL Flaked Oats
0.3kg GF Redback Malt
0.15kg JW Roasted Malt



VITAL BEER STATS

Batch Volume: 23 litres

Wyeast 1056

WLP001

Boil Volume: 28 litres

MG American Ale

US-05

Mash time: 60 mins @ 65°C

BRY-97

MJ M44 West Coast

Boil time: 60 mins



HOPS

30g	East Kent Goldings @	60 (Bittering)
30g	East Kent Goldings @	30 (Flavour)



OTHER ADDITIONS

1	Whirlfloc	@	10 (Boil)
0.5kg	Lactose	@	10 (Boil)
0.1kg	Cacao Nibs	@	10 (Boil)



SUGGESTED YEAST

Wyeast 1056 – American Ale

WLP001 – California Ale

SafAle US-05

Lallemand BRY-97

Morgans American Ale Yeast

MJ M44 West Coast Ale



BREW DAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



Batch volume: 23l
Pre-boil volume: 28l

Mash temp: 65°C
Mash time: 60 mins
Boil time: 60 mins

Estimated O.G. : 1.059
Estimated F.G. : 1.018
Estimated ABV : 5.4%

SRM : 37
IBUs : 29

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A very dark, sweet, full-bodied, slightly roasty ale that can suggest coffee-and-cream, or sweetened espresso.

Aroma: Mild roasted grain aroma, sometimes with coffee and/or chocolate notes. An impression of cream-like sweetness. Hop aroma low to none, with floral or earthy notes.

Appearance: Very dark brown to black in colour. Can be opaque. Creamy tan to brown head.

Flavour: Dark roasted grain/malt impression with coffee and/or chocolate flavours dominate the palate. Hop bitterness is moderate. Medium to high sweetness provides a counterpoint to the roasted character and hop bitterness, and lasts into the finish. Low to moderate fruity esters.

Mouthfeel: Medium-full to full-bodied and creamy. Low to moderate carbonation. High residual sweetness from unfermented sugars enhances the full-tasting mouthfeel.