



# CHOCOLATE MILK STOUT



## 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



## SUGGESTED YEAST

### Liquid:

- Wyeast 1056 American Ale

### Dry:

- SafAle US-05
- Lallemend BRY-97
- MG American Ale
- MJ M44 West Coast



## HOPS

**Note: Times refer to 'time remaining in boil'**

- |       |                    |   |        |             |
|-------|--------------------|---|--------|-------------|
| ▪ 30g | East Kent Goldings | @ | 60 min | (Bittering) |
| ▪ 30g | East Kent Goldings | @ | 30 min | (Flavour)   |



## OTHER ADDITIONS

**Note times refer to 'time remaining in boil'**

- Whirlfloc Tablet @ 10 min (Boil)
- 0.5kg Lactose @ 10 min (Boil)
- 0.1kg Cacao Nibs @ 10 min (Boil)

**A beginner brewing guide with instructions can be located on our website: [brewmart.com.au](http://brewmart.com.au), All Grain Recipes**



## BREWDAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

Fermentation temp: .....

No. of days in Fermenter: .....

Final Gravity: .....

ABV: .....

Yeast strain used: .....



## BEER STATS

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.