Chocolate Stout

Milk Stout

SPECS

ABV: 6.0%
OG: 1.061
FG: 1.016
IBU: 25.0
SRM: 33.0

5 GAL EXTRACT VARIATION

6.0#- Briess CBW Pale Ale LME
1.5#- Canada Malting Co. Oat Malt
1.5#- Bairds Light Crystal
1.0#- BestMalz Chocolate
1.0#- Lactose
0.5#- BestMalz Black

ABOUT THIS RECIPE

This is a classic Milk Stout recipe with decadent additions of Ecuadorian Cocoa Nibs and Madagascar Vanilla beans.

Serve it on Nitro for an even creamier experience!

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GRAIN BILL - MASH AT 154 °F

Canada Malting Co. Superior Pale Ale- 64.0%
Canada Malting Co. Oat Malt- 12.0%
Bairds Light Crystal Malt- 12.0%
BestMalz Chocolate Malt- 8.0%
BestMalz Black Malt- 4.0%

HOPS & KETTLE ADDITIONS

60 min- Bravo- 10 IBU
30 min- Bravo- 15 IBU

YEAST

Fermentis SafAle S-O4

CONDITIONING

Carbonate to 2.48-2.50 vol./CO2

OTHER

Lactose- 5.5#/ BBL
SFH Ecuadorian Cocoa Nibs- 2.0#/ BBL
Cook's Chopped Madagascar Vanilla Beans- 2.0 oz/ BBL