

CHOCOLATE MILK STOUT (All Grain)

Official NORTHERN BREWER Instructional Document

A milk stout (brewed with lactose sugar for body and residual sweetness) laced with pure cacao nibs in secondary, this tenebrous concoction is rich and heady. Look for an opaque ebony pint capped with dark foam and a flavor reminiscent of straight espresso laced with chocolate liqueur and sweetened with turbinado sugar. Very full-bodied, round, and filling with bittersweet hints around the edges. Excellent as a nourishing restorative or as an ice cream topping.

O.G: 1.049 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 8 lbs Rahr Pale Ale Malt
- 0.75 lbs. Fawcett Pale Chocolate Malt
- 0.25 lbs. English Extra Dark Crystal
- 0.75 lbs. Weyermann Carafa III

BOIL ADDITIONS & TIMES

- 0.75 oz. Cluster (60 min)
- 1 lb Lactose (60 min)
- .5 oz. Cluster (30 min)

SECONDARY ADDITIONS

- 4 oz. Cacao Nibs

YEAST

- DRY YEAST (DEFAULT):

Safale S-04.
Optimum temperature: 64-75°F

- LIQUID YEAST OPTION:

Wyeast #1332 Northwest Ale Yeast.
Optimum temperature: 65-75°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.75 oz. Cluster (60 min)

1 lb Lactose (60 min)

.5 oz. Cluster (30 min)

SECONDARY ADDITIONS

4 oz. Cacao Nibs (Add to secondary fermenter 2 weeks before bottling)

YEAST

DRY YEAST (DEFAULT):

Safale S-04.

Optimum temperature: 64-75°F

LIQUID YEAST OPTION:

Wyeast #1332 Northwest Ale Yeast.

Optimum temperature: 65-75°F