

CHOCOLATE MILK STOUT (3 Gallon Brew-in-a-Bag All Grain Kit)

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.

OG 1.052 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 4.5 lbs Rahr Pale Ale Malt
- 0.5 lbs Fawcett Pale Chocolate Malt
- 0.5 lbs Carafa III
- 0.15 lbs English Extra Dark Crystal

MASH SCHEDULE: SINGLE INFUSION

SACCH' REST: 152° F for 75 minutes

MASHOUT: 168° F for 10 minutes

BOIL ADDITIONS & TIMES

- 0.5 oz Cluster (boil for 60 minutes)
- 0.5 oz Cluster (boil for 20 minutes)
- 0.6 lbs Lactose (20 minute late addition – Only use a little over half the included packet!)

FERMENTOR ADDITIONS

- 3 oz Cacao Nibs (Only use 3/4 of the included packet once active fermentation has subsided. Let rest for 1-2 weeks before packaging.)

YEAST

DRY YEAST (DEFAULT):

SAFALE S-04 ALE YEAST.

Optimum temp: 64-75°F

WYEAST OPTION:

WYEAST 1332 NORTHWEST ALE YEAST.

Optimum temp: 65-75°F

WHITE LABS OPTION:

WHITE LABS WLP051 CALIFORNIA V ALE YEAST.

Optimum temp: 66-70°F

BEFORE BREWING

These instructions assume familiarity with basic homebrewing procedures such as boiling wort, fermentation, siphoning, and bottling. If you have questions or need a refresher, please refer to our online video library at northernbrewer.com, or contact us at (800) 681-2739.

MINIMUM REQUIREMENTS

- A Northern Brewer Starter kit with fermenting, siphoning, and bottling equipment
- A Northern Brewer 3 Gallon BIAB all grain system
- A kettle with a capacity of at least 7 gallons
- A 3 gallon carboy, with bung and airlock, to use as a secondary fermenter (you may choose to skip the secondary fermentation and add an additional week to primary fermentation before bottling)
- Approximately one case of pry-off style beer bottles, or a 3 gallon keg

BREWING PROCEDURE

MASHING

1. Crush the grain in a mill (if not ordered pre-crushed).
2. Collect water in boil/mash kettle. For this 3-gallon recipe, start with 4.5 gallons of good-quality drinking water. It's easier to adjust after the boil if the final wort volume is under 3 gallons than vice versa.
3. Heat water to 160-162° F. Turn off the burner.
4. Line the kettle with the mesh bag. Be careful—the water and the kettle are hot!
5. Pour in the grist, stir. Slowly add the grist (crushed grain) to the mesh bag, immersed in the water. Stir well to mix, breaking up any clumps of grist. The mixture of grist and hot water is now called the mash.
6. Measure mash temperature. The temperature of the mash should stabilize within 1-2 degrees of 152° F. If it is cooler than that, apply low heat to the kettle while stirring the mash to raise the temperature. If it is too warm, add cool water, a couple cups at a time, stirring and measuring after each addition. When the mash temperature is stabilized, cover the kettle and let the mash rest.
7. Rest for 75 minutes. During the 75-minute saccharification rest, enzymes in the malt break down complex starch molecules into simple sugar molecules that will be fermentable by brewer's yeast.
8. Mash out (optional). When the 75 minute saccharification rest is finished, use low heat under the kettle and frequent stirring to heat the mash to a temperature of 168-170° F. Rest at this temperature for 10 minutes before proceeding. Note: you may wish to skip this step and proceed directly to lautering from the 75 minute saccharification rest. Skipping a mash out rest will save time on your brew day and won't harm your beer. Including a mash out rest will usually result in higher mash efficiency (more sugars extracted from grist = higher wort gravity).

LAUTERING

9. Remove & drain the grist. Carefully lift the mesh bag out of the kettle—the grist, liquid, kettle, and bag will be hot! Let the bag drain into a bucket or spare kettle—any collected wort can be added back to the wort in the boil kettle. The liquid remaining in the kettle is the preboil wort—for most recipes, there should be approximately 4 gallons at this point.

UNPACK THE KIT

- Refrigerate the yeast upon arrival
- Locate the Kit Inventory (above) - this is the recipe for your beer, so keep it handy
- Doublecheck the box contents vs. the Kit Inventory (note: grain malts will be blended in the same bag!)
- Contact us immediately if you have any questions or concerns!

QUESTIONS DURING BREW DAY?

- Customer service phone: (800) 681-2739
- Customer service email: info@northernbrewer.com
- Live chat at www.northernbrewer.com (during business hours)

BOILING AND BEYOND

10. Bring the wort to a boil. Boil 60 minutes with additions as specified by the recipe.
11. Cool the wort. For a full-volume boil we highly recommend use of a wort chiller.
12. Pitch yeast, ferment, add cacao nibs and age for 1-2 weeks, package, and enjoy! Please refer to the fermentation temperatures and suggested timeline recommended above.