

Brewing Steps: Chocolate Mint Stout (Girl Stout)

Sweet Stout

Type: All Grain

Date: 11/15/2014

Batch Size (fermenter): 5.00 gal

Brewer: Mario Martinez

Boil Size: 7.37 gal

Asst Brewer:

Boil Time: 60 min

Equipment: Pot and Cooler (10 Gal/37.8 L) - All Grain

Final Bottling Volume: 4.25 gal

Brewhouse Efficiency: 72.00

Fermentation: Ale, Two Stage

Taste Rating(out of 50): 30.0

Taste Notes:

Prepare for Brewing					
	Clean and Prepare Brewing Equipment				
	Total Water Needed: 9.55 gal				
Mash or Steep Grains					
	<u>Mash Ingredients</u>				
Amt	Name	Type	#	% /IBU	
8 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	69.6 %	
1 lbs	Roasted Barley (300.0 SRM)	Grain	4	8.7 %	
1 lbs	Cara-Pils/Dextrine (2.0 SRM)	Grain	3	8.7 %	
1 lbs	Barley, Flaked (1.7 SRM)	Grain	2	8.7 %	
8.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	5	4.3 %	
	<u>Mash Steps</u>				
Name	Description	Step Temperature	Step Time		
Mash In	Add 17.57 qt of water at 166.0 F	156.0 F	45 min		
Mash Out	Add 5.75 qt of water at 209.0 F	168.0 F	10 min		
	Fly sparge with 3.72 gal water at 168.0 F				
Boil Wort					
	Add water to achieve boil volume of 7.37 gal				
	Estimated pre-boil gravity is 1.047 SG				
	<u>Boil Ingredients</u>				
Amt	Name	Type	#	% /IBU	
0.70 oz	Cluster [7.00 %] - Boil 60.0 min	Hop	6	15.9 IBUs	
1.00 oz	Goldings, East Kent [5.00 %] - Boil 10.0 min	Hop	7	5.9 IBUs	
8.00 oz	Cocoa (Boil 5.0 mins)	Flavor	8	-	
0.50 oz	Willamette [5.50 %] - Boil 2.0 min	Hop	9	0.8 IBUs	
	Estimated Post Boil Vol: 6.24 gal and Est Post Boil Gravity: 1.057 SG				
Cool and Prepare Fermentation					

	Cool wort to fermentation temperature				
	Transfer wort to fermenter				
	Add water to achieve final volume of 5.00 gal				
	<u>Fermentation Ingredients</u>				
	Amt	Name	Type	#	%/IBU
	1.0 pkg	Irish Ale Yeast (White Labs #WLP004)	Yeast	10	-
	Measure Actual Original Gravity _____ (Target: 1.057 SG)				
	Measure Actual Batch Volume _____ (Target: 5.00 gal)				
	Fermentation				
	11/15/2014 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)				
	11/19/2014 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)				
	<u>Secondary Ingredients</u>				
	Amt	Name	Type	#	%/IBU
	1.00 oz	Mint (Secondary 0.0 mins)	Spice	11	-
	Dry Hop and Prepare for Bottling/Kegging				
	Measure Final Gravity: _____ (Estimate: 1.017 SG)				
	Date Bottled/Kegged: 11/29/2014 - Carbonation: Bottle with 3.34 oz Corn Sugar				
	Age beer for 30.00 days at 65.0 F				
	12/29/2014 - Drink and enjoy!				
	Notes				
	<i>Created with BeerSmith</i>				