

Mint Chocolate Stout

Sweet Stout (13 B)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 6.72 gal
Boil Time: 60 min
End of Boil Vol: 5.72 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage
Taste Notes:

Date: 24 May 2014
Brewer:
Asst Brewer:
Equipment: Scotts New Equipment
Efficiency: 75.00 %
Est Mash Efficiency: 75.0 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
10 lbs	Pale Malt, Northwest Pale (3.0 SRM)	Grain	1	81.6 %
1 lbs	Black (Patent) Malt (500.0 SRM)	Grain	2	8.2 %
12.0 oz	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain	3	6.1 %
8.0 oz	Pale Chocolate Malt (200.0 SRM)	Grain	4	4.1 %
1.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 60.0 min	Hop	5	25.9 IBUs
1.10 Items	Wort chiller (immersion) (Boil 20.0 mins)	Other	6	-
0.28 tsp	Irish Moss (Boil 10.0 mins)	Fining	7	-
3.00 oz	Peppermint (Boil 10.0 mins)	Flavor	8	-
1.10 tsp	Yeast Nutrient (Boil 10.0 mins)	Other	9	-
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	10	-
3.00 oz	Cacao Nibs (Secondary 5.0 days)	Flavor	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.061 SG
Est Final Gravity: 1.018 SG
Estimated Alcohol by Vol: 5.6 %
Bitterness: 25.9 IBUs
Est Color: 41.0 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge
Sparge Water: 4.36 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 12 lbs 4.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 15.31 qt of water at 168.2 F	156.0 F	45 min

Sparge: Batch sparge with 2 steps (1.00gal, 3.36gal) of 168.0 F water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Created with [BeerSmith](#)