

WE MADE A CHOCOLATE BISCUIT MILK STOUT



Brewery: We Made a Beer

BREW METHOD: All Grain
STYLE: Sweet Stout
BOIL TIME: 60 minutes
BOIL SIZE: 25 litres

ORIGINAL GRAVITY: 1.063
FINAL GRAVITY: 1.027
ABV: 4.73%

FERMENTABLES

4 kg - United Kingdom - Maris Otter Pale (69.6%)
500 g - United Kingdom - Chocolate (8.7%)
50 g - United Kingdom - Dark Crystal 80L (0.9%)
500 g - Belgian - Biscuit (8.7%)
250 g - Flaked Oats (4.3%)
450 g - Lactose (Milk Sugar) (7.8%)

HOPS

40 g - Fuggles, Type: Leaf/Whole, AA: 4.5
Boil for 60 minutes, IBU: 19.79
20 g - Fuggles, Type: Leaf/Whole, AA: 4.5
Boil for 30 minutes, IBU: 7.6

OTHER INGREDIENTS

250 g Cocoa nibs, added three days into fermentation
3 Vanilla pods, added three days into fermentation

YEAST

Wyeast - British Ale 1098