

2016 April Mexican Chocolate

Sweet Stout (16 A)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.74 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.25 gal
Fermentation: Ale, Single Stage

Date: 26 Mar 2016
Brewer: Terry Arnold
Asst Brewer:
Equipment: Terry's all grain
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 9.04 gal
- Mash Water Acid:
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Water Prep

Amt	Name	Type	#	%/IBU
1.00 tbsp	PH 5.2 Stabilizer (Mash 60.0 mins)	Water Agent	1	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
11 lbs 4.0 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	2	75.0 %
1 lbs	Chocolate Malt (350.0 SRM)	Grain	3	6.7 %
12.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	4	5.0 %
12.0 oz	Caramel/Crystal Malt - 75 (Bairds) (75.0 SRM)	Grain	5	5.0 %
12.0 oz	Gladfield Roast Barley (736.0 SRM)	Grain	6	5.0 %
8.0 oz	Oats, Flaked (Briess) (1.4 SRM)	Grain	7	3.3 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 20.75 qt of water at 160.3 F	150.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (0.23gal, 3.62gal) of 168.0 F water
- Add water to achieve boil volume of 6.74 gal
- Estimated pre-boil gravity is 1.065 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Warrior [15.00 %] - Boil 60.0 min	Hop	8	43.1 IBUs
1.00 Items	Whirfloc Tablet (Boil 15.0 mins)	Fining	9	-
1.00 oz	Cacao Nibs (Boil 5.0 mins)	Flavor	10	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.076 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
 Transfer wort to fermenter
 Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	California Ale (White Labs #WLP001) [35.49 ml]	Yeast	11	-

- Measure Actual Original Gravity _____ (Target: 1.076 SG)
 Measure Actual Batch Volume _____ (Target: 5.00 gal)
 Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 26 Mar 2016 - Primary Fermentation (14.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.015 SG)
 Date Bottled/Kegged: 09 Apr 2016 - Carbonation: Keg with 12.54 PSI
 Age beer for 30.00 days at 65.0 F
 09 May 2016 - Drink and enjoy!

Notes

Copper Kettle Mexican Chocolate Stout clone recipe.

OG=1.075

FG=1.016

Spice Addition #1-Steep in whirlpool-10-15 minutes after boil is complete

-1/2 habanero chili, dried, chopped

-4 guajillo chilies, dried, chopped

-2 ancho chilies, dried, chopped

-2oz Saigon Cassia Cinnamon chips

Spice Addition #2-Post Fermentation-3-5 days

-1/4 habanero chile, dried, chopped

-1/2 oz Saigon Cassia Cinnamon chips

-1 oz cacao nibs