

Chocolate & Coffee Stout

Created Monday October 2nd 2023



plane

Method: **Extract** Style: **Oatmeal Stout** Boil Time: **60 min** Batch Size: **20 liters** (fermentor volume)

Pre Boil Size: **23.7 liters** Post Boil Size: **20.9 liters** Pre Boil Gravity: **1.066** (recipe based estimate)

Post Boil Gravity: **1.075** (recipe based estimate) Efficiency: **70%** (steeping grains only) Calories: **349 calories** (Per 500ml)

Carbs: **32.1 g** (Per 500ml)

Original Gravity: **1.075** Final Gravity: **1.015** ABV (standard): **7.9%** IBU (tinseth): **26.6** SRM (morey): **42.3** ■ Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
6 kg	Innomalt - Pale Ale Malt 2-row	\$ 0.00 / kg \$ 0.00	36.8	2.3	83.4%
493 g	American - Chocolate	\$ 0.00 / g \$ 0.00	29	350	6.9%
200 g	United Kingdom - Black Patent	\$ 0.00 / g \$ 0.00	27	525	2.8%
500 g	German - CaraMunich II	\$ 0.00 / kg \$ 0.00	34	46	7%

7,193 g / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
19 g	Magnum		Pellet	12	Boil at 100 °C	60 min	24.98	38.8%
15 g	Tettnanger	\$ 0.00 / g \$ 0.00	Pellet	2	Boil at 100 °C	15 min	1.63	30.6%
15 g	Tettnanger		Pellet	2	Boil	0 min		30.6%

49 g / \$ 0.00

Other Ingredients

Amount	Name	Cost	Type	Use	Time
250 g	Cacao Nibs		Flavor	Secondary	6 days
50 g	Coffee		Flavor	Secondary	6 days

Yeast

Fermentis - Safale - American Ale Yeast US-05

Amount: 1 Each Cost: Attenuation (avg): 81% Flocculation: Medium

Optimum Temp: 12 - 25 °C Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (M cells / ml / ° P) 127 B cells required

Priming

Method: dextrose Amount: 69.3 g Temp: 20 °C CO₂ Level: 1.65 Volumes

Target Water Profile Dublin (Dry Stout)

Ca⁺² 110 Mg⁺² 4 Na⁺ 12 Cl⁻ 19 SO₄⁻² 53 HCO₃⁻ 280

Mash Guidelines

Amount	Description	Type	Start Temp	Target Temp	Time
18 L		Infusion	76.2 °C	68 °C	60 min
Quick Water Requirements					
Water					Liters
Heat water added to kettle					29.5
Mash volume with grains (equipment estimates 29.5 L)					34.2
Grain absorption losses (steeping)					-5.8
Pre boil volume					23.7
Boil off losses					-2.8
Post boil volume					20.9
Kettle losses					-0.9
Going into fermentor					20
WARNING: Kettle losses > 2% detected which throw off OG calculation for extract/partial mash recipes in batch target 'fermentor' mode. Solution: Reduce kettle losses, misc losses and hops absorption in equipment profile, OR set batch target to 'kettle' and do a full wort boil. See batch target FAQ.					
Total:					29.5
Equipment Profile Used:					Brewzilla

Notes

50g steeped espresso coffee in cold water overnight in the fridge.