

LOVE2BREW

CHOCOLATE STOUT (ALL-GRAIN – 2.5 GALLON)



Rich, creamy, and intensely chocolate are a few of the words that could be used to describe this delightful brew. Our Chocolate Stout pours a thick, full bodied beer with a fluffy tan head. Your senses will immediately be hit with an intense whiff of dark cocoa. At first sip you'll enjoy a bouquet of flavors such as coffee, a distinct nuttiness, hints of licorice, and a huge dark cocoa finish. Makes a great after dinner treat, should be enjoyed with desserts such as cookies or brownies, or enjoyed by itself as an incredibly delicious way to wind down from a long day!

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.056
- 4.5% ABV (Estimated)
- IBUs: 23.6
- SRM: 42.0
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 4 lb. Maris Otter
- 8 oz. Roasted Barley
- 8 oz. Chocolate Malt
- 4 oz. Caramel 120L
- 4 oz. CaraRye

Hops

- 1/4 oz. Magnum (Bittering)

Yeast Choices

- Safale S-04
- Danstar Windsor Ale Yeast
- White Labs English Ale Yeast (WLP002)
- Wyeast London ESB (1968)

Other

- 2 oz. Priming Sugar
- 4 oz. Bakers Chocolate (Cocoa)*

*Not included in kit. Be sure to only use 100% Unsweetened Cocoa.

MASH INGREDIENTS:

- 4 lb. Maris Otter
- 8 oz. Roasted Barley
- 8 oz. Chocolate Malt
- 4 oz. Caramel 120L
- 4 oz. CaraRye

MASH SCHEDULE:

- Saccharification Rest: 158°F for 60 minutes
- Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1/4 oz. Magnum (60 Minutes)
- 4 oz. Bakers Chocolate* (10 Minutes)

*Not included in kit. Be sure to only use 100% Unsweetened Cocoa.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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