



Chocolate Milk Stout Recipe

Instructions

This recipe is available as an Aussie Brewmakers Recipe Kit, order no. 19879

This recipe is a rich full flavoured Chocolate Milk Stout. Roasted Malts combined with Lactose and steeped Cacao Nibs that give this beer its distinctive flavour. This recipe is a great introduction to experimenting with hops, steeping and wet malts for the beginner or 'kit tin' brewer.

Ingredients:



Lactose



Dextrose



Small Grain Bag



Organic Cacao Nibs



Morgans Finishing Hops Fuggles

2x



Mangrove Jack's M15 Empire Ale Yeast



Morgans Master Malts Roasted Dark



Morgans Premium Dockside Stout

Other Ingredients: 200g of Dextrose if kegging with no secondary fermentation or bottle conditioning
Sealed container / Jar for steeping Cacao Nibs in Vodka
Small Amount of Vodka

Method:

-  Put aside Top Shelf Hazelnut Essence, Cacao Nibs and small grain bag as these will be used post primary
-  Clean / sterilize all equipment including fermenter, paddle and mug (used for steeping)
-  Discard the yeast supplied under the beer kit tin lid and sit the beer kit tin along with the Malt tin in hot water for 10 minutes to loosen contents
-  Boil 2.25L of water in kettle
-  Steep Fuggles Finishing Hop teabag in 250ml cup of boiled water for 10 minutes
-  Add 1.5L of boiled water to fermenter with Beer Kit Tin contents, Malt Tin contents and Lactose and Dextrose and stir vigorously to thoroughly dissolve
-  Pour 250mls boiled water into both the Beer Kit tin and the Malt tin and stir to dissolve the remaining contents, then add to the fermenter
-  Add Fuggles Finishing Hops teabag and steeped water to the fermenter
-  Add water to fermenter to 22.5L and test temperature – make sure it is between 18-22 degrees before pitching yeast
-  Take Hydrometer reading and pitch 10g Mangrove Jack's M15 Empire Ale Yeast and stir gently
-  Allow primary fermentation to complete over 7 to 10 days
-  When primary fermentation has slowed / ceased place the 200g Cacao Nibs in the small grain bag and steep in vodka (just enough to wet them) in a sealed container for 24 hours (to sterilize Cacao Nibs)
-  Put Cacao Nibs bag (discard or drink vodka) and the 2nd Morgans's Fuggles Finishing Hop Teabag into fermenter and stir very slowly and gently with a sterilized paddle to combine. Re-seal fermenter and leave for 7 to 10 days
-  After 7 days check with hydrometer and bottle / keg as per normal.
-  Allow 3 to 4 weeks for full flavor to develop

N.B. If kegging, add 200g of Dextrose at step 6

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