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 Heading Stats Hops QR Code

#101: Mint Chocolate Milk Stout

Method: **Extract**
 Style: **American Porter**
 Boil Time: **60 min**
 Batch Size: **1 gallons** (*fermentor volume*)
 Boil Size: **1 gallons**
 Boil Gravity: **1.080** (*recipe based estimate*)
 Efficiency: **75%** (*steeping grains only*)

Original Gravity: **1.080** Final Gravity: **1.019** ABV (standard): **7.97%**
 IBU (tinseth): **65.55** SRM (morey): **50**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
1.5 lb	Dry Malt Extract - Dark	44	30	70.6%
1.5 lb	Total			

Steeping Grains

Amount	Fermentable	PPG	°L	Bill %
10 oz	American - Chocolate	29	350	29.4%

Hops

Amount	Variety	Type	AA	Use	Time	IBU
1 oz	Fuggles	Pellet	4.5	Boil	60 min	65.55

Hops Summary

Amount	Variety	Type	AA
1 oz	Fuggles	Pellet	4.5

Other Ingredients

Amount	Name	Type	Use	Time
0.7 each	whirlfloc	Fining	Boil	15 min.
2 oz	cacao nibs	Flavor	Secondary	--
0.75 oz	dried peppermint leaves	Flavor	Secondary	--

Yeast

Fermentis / Safale - English Ale Yeast S-04

Attenuation (avg): 75% **Flocculation:** High
Optimum Temp: 54 - 77 °F **Starter:** No
Fermentation Temp: 70 °F **Pitch Rate:** -

Priming

Method: sugar CO₂ Level: 2.2 Volumes

This recipe is shared.



View Count: 191

Brew Count: 0

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