

**BEER NAME: Chocolate Stout**

**Beer Style: Stout**

**Description: Australian style Oatmeal Stout.**

**BREW LENGTH: 25 Litres**

**GRAIN BILL:**

<b>KG</b>	<b>Selected Grain</b>	<b>% age</b>	
4.4	Pale Malt		
1.25	Rolled Oats		
0.25	Roast Barley		
0.4	Chocolate Malt		

**HOP SCHEDULE:**

<b>Boil Time (min)</b>	<b>Weight (grams)</b>	<b>Alpha (%)</b>	<b>Hops</b>	<b>IBU</b>
60	85	4.6	East Kent Goldings	

**MASH TEMPERATURE: 67 C**

**MASH & FERMENT DETAILS (Estimated)**

<b>O/G</b>	<b>F/G</b>	<b>ABV</b>	<b>IBU</b>	<b>COLOUR</b>	<b>BU:GU</b>
1.044	1.012	4.35			

**SUGGESTED YEAST: Danstar Nottingham, Danstar Windsor**

**FERMENTATION TEMPERATURE: 22 C**

**COMMENTS:**