

INGREDIENTS

HOPS
0.25 oz. (7.0 g)
Kent Golding Hops

GRAINS

2.0 oz (57.0 g)
Caramel Malt (80L)
2.0 oz (57.0 g)
Black Patent Malt
1.0 oz (28.0 g)
Victory Malt

1.0 oz (28.0 g)
Chocolate Malt
1.2 lb (0.55 kg) Golden
Light Dry Malt Extract
0.2 lb (0.09 kg) Milk Sugar
(Lactose)

YEAST
Safale US-04 Ale Yeast

EXTRAS

2 Cinnamon Sticks
1.0 Tbsp (15.0 mL)
Cocoa Powder
0.25 tsp (1.25 mL) Ancho
Chile Powder (optional)

METHOD

Heat 1.5 gallons (5.7 L) of cold water to 155°F (68°C) in your brew kettle, and add grains (except DME and milk sugar) in a muslin bag. Steep for 60 minutes, maintaining the temperature. Remove grains and discard. Bring wort to a boil. As it begins to boil, turn off heat and add Golden Light DME and Milk Sugar, stirring to incorporate. Bring back to a boil and add Kent Golding hops, being careful to avoid boilover. At 5 minutes from end of boil, add cinnamon sticks, cocoa powder, and chili powder (if desired). After boiling for a total of 60 minutes, cool wort to approximately 75°F (24°C) or below, being careful to maintain sanitary conditions. If necessary, add cold, filtered water to bring the volume of wort in the fermenter to 1.0 gallon, or 4.0L. Pitch yeast and ferment for 7-10 days before bottling.

STEEP GRAINS

155°F/
68°C  Heat 1.5 Gal (5.7 L)
Water

 +  Caramel Malt
+  Black Patent Malt
+  Victory Malt
+  Chocolate Malt

155°F/
68°C  Steep, maintaining
temperature

60 min   Remove grains
and discard

BOIL

Boil  Bring wort to boil
(being careful to
avoid boilover)

 +  Golden Light
DME
Heat Off +  Milk Sugar

BOIL

Boil  Return wort to
boil
+  Kent Golding Hops
55 min  +  Cinnamon Sticks
+  Cocoa Powder
+  Ancho Chile Powder
(if desired)
60 min  End Boil

COOL

75°F/
24°C  Cool to 75°F
(24°C) or below
1.0 GAL  Add cold filtered
water to reach 1.0
gallon (4.0 L)
wort volume
+  Pitch Yeast

FERMENT

7-10
days  Primary

BOTTLE



RECIPE TYPE

Partial Extract

DIFFICULTY



BOIL TIME

60 min

ABV

6.4%

OG

1.067

FG

1.018

IBU

20

MEXICAN CHOCOLATE STOUT