



# Godiva Stout

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## Milk Chocolate Stout

If decadence was a beer, you need to consider the Milk Chocolate Stout the heavy favorite to take that title. Rich on the front end with a hop balance that is present but quite happy playing the supporting role. Finish each sip with the bold, complexity of the darkest chocolate.

**OG=1.067, FG=1.023, ABV=5.7%, IBU=37**

### KIT INVENTORY

\*Store liquid yeast and Hops in the refrigerator

#### Grain Bill:

5 lb. Crisp Malting Finest Maris Otter  
2.5 lb. Great Western Premium 2row  
2.5 lb. Briess Bonlander Munich 10L  
.75 lb. Simpson's British Chocolate Malt  
1 lb. Briess Crystal 80  
.75 lb. Golden Naked Oats  
.25 lb. Briess Roasted Barley  
1 lb. Lactose (15min)

#### Hops:

1 oz. Centennial (60min)  
1 oz. East Kent Goldings (10min)

#### Yeast:

1<sup>st</sup> choice Wyeast-1084 (62-72°F)

#### Bottling Primer:

5 oz. Priming Sugar (Corn Sugar)

#### Extras:

4 oz. Cacao Nibs (secondary)

### BREW DAY

Mash 151°F (66°C) for 60 min.  
Sparge to achieve 6.5  
Boil for 1 hour.  
5.5 ending kettle volume  
Ferment at 62-72°F (16-22°C)

### TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation. Adding Irish moss or Whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

### Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Boil End Time	
Lactose Addition @	
Original Gravity	
Secondary Date	
Cacao Nibs added @	
Final Gravity	
Date	
Packaging Date	