

## Chocolate Cookie Dough Stout - 7.9%

### Imperial Stout

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Type: All Grain

IBU : 28 (Tinseth)  
BU/GU : 0.35  
Colour : 96 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.061  
Original Gravity : 1.080  
Final Gravity : 1.020

### Fermentables (2.13 kg)

638 g - Maris Otter 5.5 EBC (30%)  
^ The Malt Miller (UK) MAL-00-038  
568 g - Victory Malt 49.5 EBC (26.7%)  
425 g - Biscuit Malt 55 EBC (20%)  
^ The Malt Miller (UK) MAL-00-024  
213 g - Honey Malt 49.5 EBC (10%)  
142 g - Crystal Malt 130 EBC (6.7%)  
^ The Malt Miller (UK) MAL-01-029  
142 g - Midnight Wheat Malt 1465 EBC (6.7%)

### Hops (5 g)

60 min - 5 g - Nugget - 13.9% (28 IBU)  
^ The Malt Miller (UK) HOP-05-043

### Miscellaneous

Bottling - 9 g - Cocoa (Dutched)  
Bottling - 5 ml - Vanilla extract  
^ Puur Mieke (NL) <https://www.puurmieke.nl/nl...>

### Yeast

0.8 pkg - Lallemend (LalBrew) Windsor Yeast

### 01 Brouwput 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 6.38 L  
Sparge Water : 3.54 L  
Boil Time : 60 min  
Total Water : 9.92 L



96 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
68.7 °C - Strike Temp  
63 °C - 60 min - Temperature

### Fermentation Profile

Ale  
20 °C - 21 days - Primary  
20 °C - 45 days - Conditioning

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

### Recipe Notes

Target: ABV = 8.6 %, IBU = 27, OG = 1.080, FG = 1.015.

<https://www.mobcraftbeer.com/recipes/chocolate-chip-cookie-stout>

The best way to get chocolate flavor in a beer is adding about 1.5 grams per liter of unsweetened, dutched cocoa at bottling. Boil it with your priming sugar. Anything else will leave you with an ungodly mess. A good way to make the chocolate flavor "pop," and also add to the baked-goods feel is to secondary with real vanilla beans. Use two. About two weeks before they're going to go in the secondary, chop them up and place in a small jar or vial. Add enough \*quality\* vodka to cover them. The 2 week vodka soak does two things: one, it sterilizes the beans and two, it begins to draw a lot of the vanilla flavor out of the pods. Pour this mix, including the chopped beans, into the secondary, and rack on top. I use Nielsen-Massey beans for two reasons: they're the best, and they come in a nice glass vial that's perfect for the vodka soak. Any way you go, make sure the beans are Madagascar Bourbon...nothing else.