

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

Mash - 0.1 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.1 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.22 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.22 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Bottling - 9 g - Cocoa (Dutched)
 Bottling - 5 ml - Vanilla extract
 ^ Puur Mieke (NL) <https://www.puurmieke.nl/nl...>

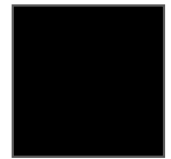
Yeast

0.8 pkg - Lallemend (LalBrew) Windsor Yeast

01 Brouwpunt 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

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (Im...
 Ca 46 Mg 12 Na 72 Cl 100 SO 70 HCO 168

SO/Cl ratio: 0.7

Mash pH: 5.35

Sparge pH: 6

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

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Recipe Notes

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.