

# A Brew Guide Recipe

<http://www.thebrewguide.com>

Name: **Liquid Kisses Chocolate Stout**

BJCP Style: 21A (Herb/Spice/Vegetable Beer)/13A (Dry Stout)

Batch Size: 3 gallons

Efficiency: 75%

Est. O.G.: 1.056

Boil time: 60 mins.

Estimated SRM: 44

Estimated IBUs: 25

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## All-Grain Recipe:

Grain/sugar	Amt.
Pale Malt	4.5 pounds
Roasted Barley	.5 pound
Flaked Barley	.5 pound
Crystal 40L	.5 pound
Black Patent Malt	.25 pound
Crystal 120L	.25 pound
Dark Brown Sugar	2 ounces

## Partial Mash Recipe:

Grain/sugar	Amt.
Light Dry Malt Extract	3 pounds
Roasted Barley	.5 pounds
Flaked Barley	.5 pound
Crystal 40L	.5 pound
Black Patent Malt	.25 pound
Crystal 120L	.25 pound
Dark Brown Sugar	2 ounces

## Hop Schedule:

Hop Type	Amt.	Time in Boil
Fuggles	.5 ounce	60 minutes.
East Kent Goldings	.25 ounce	15 minutes
Styrian Goldings	.25 ounce	15 minutes
Ghiradelli Baker's Chocolate	2 ounces	15 minutes

### Notes:

Add 2 ounces of chocolate syrup (like to flavor coffee with) at keggling or bottling.

Yeast: **White Labs WLP004: Irish Stout**