

Original Recipe by:
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CHATA F*** UP HORCHATA SWEET STOUT

BREW DAY

Stage/Time	Type	Qty	Name	%AA	%IBU
Mash	Grain	11 lb	Finest Maris Otter	-	47.8%
		2 lb	Golden Naked Oats	-	8.7%
		13.5 oz	Chocolate Malt (Thomas Faucett)	-	3.7%
		11.7 oz	Flaked Barley (Thomas Faucett)	-	3.2%
		11.7 oz	Medium Crystal (Simpsons)	-	3.2%
		12.5 oz	Carafa III (Weyermann)	-	3.4%
		1 lb, 8 oz	Crystal 120L	-	6.5%
		8 oz	Midnight Wheat	-	2.2%
		7.2 oz	Pale Chocolate (Crisp)	-	1.9%
Boil/60min	Hop	1.5 oz	US Golding	5%	14
Boil/15min	Fining	1 tablet	Whirlfloc	-	-
	Nutrient	½ tsp	Yeast nutrient	-	-
	Extract	1 lb, 8 oz	Amber Dry Malt Extract	-	6.5%
	Sugar	2 lb	Lactose	-	8.7%
	Dextrin	1 lb	Malto Dextrin	-	4.3%
Flame/Out	Spice	12 g	Saigon Cinnamon Powder	-	-



Experimental Stout (34C)

Original Gravity: 1.020 – 2.000 SG

Final Gravity: 1.000 – 1.1000 SG

Bitterness: 0.5 – 400 IBUs

ABV: 1 – 29%

SRM: 1 - 99

Overall Impression: A very dark, sweet, full-bodied, slightly roasty ale that can suggest coffee-and-cream, or sweetened espresso. Mild roasted grain aroma, sometimes with coffee and/chocolate notes. An impression of cream-like sweetness often exists.

FERMENTATION AND BEYOND

Stage	Type	Qty	Name	Notes
Pitch	Yeast	2 pkgs	WLP001 California Ale	Ferment @ 66°F
Packaging	Spice	24ml	Tahitian Vanilla Extract	-

TARGET STATS

Batch Size	5 gal
OG	1.122
FG	1.046
~%ABV	9.98
Efficiency	72
IBU	14
SRM	68

BREW NOTES

Mash Temp	156°F
Mash Duration	60 min
Boil Volume	6.5 gal
Boil Duration	60 min

Notes

Massive beers like this one *greatly* benefit from the presence of oxygen in the initial stage of fermentation. This is your sign to invest in a system for injecting pure oxygen at pitch. Your aiming for a 2 minute injection.

Ferment at 66°F