

Kumbaya Stout

Date Created
Dated Revised

All-Grain Ingredients

	Qty	Wt Unit	Description
Grist	8 lb		2-Row Malt
	1 lb		Flaked Oats
	0.75 lb		Roasted Barley
	0.5 lb		Chocolate Malt

Notes

Extract Ingredients

	Qty	Wt Unit	Description
	3.3 lb	lb	LME Traditional Dark
	1 oz	lb	DME Traditional Dark
	1 g	lb	Flaked Oats
	0.75 kg	lb	Roasted Barley
	0.5 tbsp	lb	Chocolate Malt
	tsp Cup(s)		

Notes

	Qty	Wt Unit	Description
Hops / Adds	1 oz		Chinook
	4 oz		Cacao Nibs

Notes

	Qty	Wt Unit	Description
	1	oz	Chinook
	4	oz	Cacao Nibs

Notes

Yeast White Labs English Ale WLP002

White Labs English Ale WLP002

Brew Day!

Batch Size	5 Gallons
Strike Water	7.25 Gallon
Strike Temp	160 deg.
Grain Temp	72 deg.
Mash Temp	152 deg.
Mash Time	60 Min
Boil	60 Min
Begin Boil Volume	6.0 Gallons
O.G.	1.055
F.G.	1.014
Expected ABV	5.38%

Notes

Add Toasted Marshmallow &
Graham Flavoring to taste in secondary
A little goes a long way!