

# Kumbaya Stout

Date Created  
Dated Revised

All-Grain Ingredients			
	Qty	Wt Unit	Description
<b>Grist</b>	10.5	lb	Maris Otter
	1	lb	Chocolate Malt
	0.5	lb	Caramel 40L
	0.5	lb	Carafa 2

	Qty	Wt Unit	Description	Notes
<b>Hops / Adds</b>	2	oz	Kent Golding (U.K.)	45 min
	1	oz	Challenger (U.K.)	0 min

**Yeast** Imperial A10 Darkness

Extract Ingredients			
	Qty	Wt Unit	Description
<b>Notes</b>	6.6	lb	LME Traditional Dark
	1	lb	DME Sparkling Amber
	1	lb	Chocolate Malt
	0.5	lb	Carafa 2

	Qty	Wt Unit	Description	Notes
<b>Notes</b>	2	oz	Kent Golding (U.K.)	45 min
	1	oz	Challenger (U.K.)	0 min

**Notes** Lallemand Nottingham

<u>Brew Day!</u>	
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.	1.065
F.G.	1.017
Expected ABV	6.30%

**Notes**  
Add Mocha Barrel Chips in a grain bag and into your secondary fermenter!