

# CHOC HAZELNUT STOUT

Imagine a slab of rich, mouth-watering hazelnut chocolate. Now think a big, full-flavoured warming stout. Put them together and voila! You have our Chocolate Hazelnut Stout (yep, no quirky name needed on this one). As you'd expect from a Nutella-inspired brew it pours dark brown under a velvety tan head. Then you get the tempting blend of cocoa and hazelnut aromas, followed by lip-smacking chocolate, roasted nuts and coffee. And it's all rounded out with a low bitterness and a mouthfeel that's full and smooth like melted chocolate... but as a beer. Yep, winter just got that little bit warmer.



Beer Style	Ale, Dark
Flavour Profile	Malty, Coffee, Roasty, Sweet, Chocolate
Alcohol Content	7.5
Colour (EBC)	86
Bitterness (IBU)	29
Volume	9L
Difficulty	Advanced

## INGREDIENTS

- 1 x 1.3kg Mr Beer Golden Ale
- 1 x 250g Mr Beer Unhopped Malt Extract - Robust
- 1 x 250g Chocolate Malt
- 1 x 100g Roasted Barley
- 1 x 250ml Hazelnut Flavouring Syrup
- 1 x 15g Coopers English Ale Yeast
- 1 x 72g Mr Beer Carbonation Drops

## 1. MIX

- *The Day Before:* Line a pot (at least 5 litres) with a mesh cleaning cloth (pulled straight from the pack).
- Place the Chocolate Malt and Roasted Barley in a plastic zip-lock sandwich bag and crack them using a rolling pin.
- Add the cracked Chocolate Malt and Roasted Barley into 2 litres of cold water, fit the lid and sit in the fridge overnight.
- *Brew Day:* Remove from the fridge then gather up the corners of the mesh cloth and lift, allowing the liquid to drain from the grains back into the pot.
- Place the strained liquid onto the stovetop and bring to the boil for 5 minutes.
- Remove from the heat and set the pot in a cold/ice water bath to cool (about 15 mins).
- Strain the liquid into the Fermenting Vessel (FV).
- Add the Mr Beer Golden Ale and the Mr Beer Unhopped Malt Extract – Robust to the FV and stir to dissolve.
- Top up with cold tap water to the 6 litre mark.
- Check the temperature and top up to the 9 litre mark with warm or cool water (refrigerated if necessary) to start the brew at 18°C- 20°C.
- Sprinkle the Coopers English Ale Yeast and the yeast from the brew can and fit the lid.

## 2. BREW

- Place the FV in a location out of direct sunlight and try to ferment between 18C - 22C.
- Fermentation should take 7 to 14 days.
- On day 3, add all the Hazelnut Syrup into the FV. Let ferment for a further 4 days.
- At around day 7 check the specific gravity (SG).
- Check the SG again the following day and so on.

## 3. BOTTLE

- The brew is ready once the SG has stabilised over a couple of days.
- Gently fill clean PET bottles to about 3cm from the top.
- Add 2 carbonation drops per bottle and secure the caps.
- Store the bottles upright in a location out of direct sunlight.

## 4. ENJOY

- After at least two weeks, check for sufficient carbonation by squeezing the bottles.
- Bottles kept unrefrigerated should improve with age.
- When ready to drink, chill the bottles upright.
- The chilled beer may be poured into clean glassware, leaving the sediment behind.
- Expect the alcohol content to be approximately 7.5% ABV.