



*Twelfth Anniversary*

# Bitter Chocolate Oatmeal Stout



A **MoreBeer!** Brewmaster Series recipe kit

CUT THIS OUT FOR  
YOUR TAP HANDLE

## BITTER CHOCOLATE OATMEAL STOUT

A Brewmaster Series Kit From Stone Brewing Co.

### SUGGESTED YEAST

White Labs: WLP001 California  
Wyeast: 1056 American  
Imperial: A07 Flagship  
Omega: West Coast Ale I  
CellarScience Dry: CALI  
Fermentis Dry: US-05 American

### ALL-GRAIN KIT

- 15 lbs 2-Row
- 2 lbs Flaked Oats

### SPECIALTY MALTS:

- 1.5 lbs Pale Chocolate
- 1 lb Black Patent
- 1 lb Roasted Barley
- 1 lb Crystal 15°L
- 8 oz Carapils

### HOPS

- 4 oz Willamette - Boil 90 min

### OTHER ADDITIONS

- 4 oz Cocoa Nibs - Add with 15 minutes left in the boil
- Clarifier - Boil last 5 min

XKIT800



FITS OUR TAP HANDLE D1282 PERFECTLY



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## RECIPE TIPS

The recipe was given to us by the famous Stone Brewmaster Mitch Steele who has since moved on from Stone to open up his own brewery.

For the all-grain version, the suggested mash temperature is 154°F. Add the cacao nibs with 15 minutes left in the boil. We recommend a fermentation temperature in the 70–72°F range.

## BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



## NEED HELP?

### SEARCH

BITTER CHOCOLATE  
OATMEAL STOUT KIT  
BY STONE BREWING  
on **MoreBeer.com**  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

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Over 125 Videos at  
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### BREW DAY QUESTIONS?

Our friendly staff  
are ready to help!

GIVE US A CALL  
800-600-0033  
OR EMAIL US 24/7  
[info@morebeer.com](mailto:info@morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.094–98

ACTUAL O.G.

SRM: 73

IBU'S: 47

EST. ABV %: 9.4

ACTUAL ABV %:

DATE BREWED:

NOTES:

## NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: \_\_\_\_\_

## APPEARANCE

## AROMA

## TASTE

## OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

## RECORD KEEPING



DATE BREWED \_\_\_\_\_

GALLONS IN FERMENTER \_\_\_\_\_

ORIGINAL GRAVITY \_\_\_\_\_

TEMP OF WORT AT PITCH \_\_\_\_\_

LAG TIME \_\_\_\_\_

FERMENTATION TEMP \_\_\_\_\_

# DAYS IN FERMENTER \_\_\_\_\_

FINAL GRAVITY \_\_\_\_\_

YEAST STRAIN \_\_\_\_\_

## FOR ALL GRAIN BREWERS



STRIKE WATER TEMP \_\_\_\_\_

MASH TEMP \_\_\_\_\_

## BREWING CALCULATORS

[morebeer.com/calc](https://morebeer.com/calc)

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!