

## THIN MINT STOUT STOUT – CHOCOLATE MINT

OG: 1.062

FG: 1.022

### GRAIN

<i>Type</i>	<i>Grain Amount (lb)</i>
Pale Malt 2-Row	7.0
Roasted Barley	1.0
Crystal Malt 60L	12 oz.
Chocolate Malt	12 oz.
Munich Malt	12 oz.
Barley, Flaked	10 oz.
Oats, Flaked	8 oz.

### HOPS

<i>Type</i>	<i>Amount (oz)</i>	<i>Time (min)</i>
Magnum	0.35 (12% AA)	60
East Kent Goldings	1.0 (5% AA)	10

### YEAST

*Type*

Wyeast 1056 – American Ale

### EXTRAS

<i>Type</i>	<i>Amount</i>	<i>Time (min)</i>
Chalk	0.5 tsp.	60 min.
Milk Sugar (Lactose)	1.0 lb.	10 min.
Thin Mint Cookies	1 sleeve	Mash
Dark Cocoa Powder	1 cup	0 min.
Fresh Mint Leaves	20ish leaves	15 min.