

Beer Name	Belgian Chocolate
Competition	National Homebrew Competition 2015 Gold Medal Fruit, Spice, Veg, Herb Beer
Brewer	Malc Newton
Beer Type	Belgian Strong Brown with Chocolate
Original Gravity	1.076
Final Gravity	1.013
Brew Length	18l
Malt Schedule	4.3Kg Minch Pale Malt 0.35Kg Crisps Pale Chocolate Malt 0.15Kg Crisps Amber malt 0.15Kg Crystal Malt 0.10Kg Malted Oats Mash 67 degrees for 90 mins
Other Ingredients	0.35Kg Dark Soft Brown Sugar @ Flameout 0.15Kg Light Soft Brown Sugar @ Flameout 0.15Kg Lactose @ Flameout 100g Cacao Nibs for 1Week in secondary 2 Vanilla Pods for 1 Week in secondary
Hop Schedule Include name and Alpha Acid % e.g. Fuggles, 5.1%, 20g, 60min	Phoenix (13.3%), 11g, First Wort (90 min) Fuggles (4.5%), 35g, Flameout for 15 mins at 90 degrees
Boil Time	90 mins
Yeast	SafBrew Abbaye Pitched at 18 degrees Primary 16.3 degrees Secondary 18 degrees
EBU Bitterness	22 EBU from hops though more can come from Cacao Nibs
ABV	8.3%
Brewers Comments	Water Ca 94ppm Mg 6ppm Na 15ppm SO4 80ppm Cl 100ppm HCO3 80ppm

