

Name of Beer: **Cheval Noir (3<sup>rd</sup> place best of show)**  
Class: Dry Stout  
Brewer: Luc Boivin  
Volume: 46 litres

Malt

7.75 kg 2 row Harrington malt  
0.5 kg crystal malt (150 Lovibond)  
0.5 kg crystal malt (60 Lovibond)  
0.4 kg roasted barley  
0.25 kg chocolate malt  
0.20 kg special roasted malt  
Mash for 60 minutes at 68 °C.

Adjuncts none

Hops

60g Bullion, 7.0% for 65 minutes  
35g UK Goldings 7.1% AA for 15 minutes

Wyeast 1187 Ringwood Yeast.

Original gravity: 1.058  
Final gravity: 1.018

Fermentation: not stated.

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