Chocolate Milk Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **36.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg *(72.7%)*	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.2 kg *(7.3%)*	68 %	1200
Grain	Strzegom Karmel 150	0.2 kg *(7.3%)*	75 %	150
Sugar	Milk Sugar (Lactose)	0.25 kg *(9.1%)*	76.1 %	0
Grain	Jęczmień palony	0.1 kg *(3.6%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale