

# Chocolate Milk Stout

- Gravity **17.5 BLG**
- ABV ---
- IBU **43**
- SRM **42.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (45.5%)	80 %	4
Grain	Karmelowy Czerwony	1 kg (13%)	75 %	59
Grain	Strzegom Karmel 300	1 kg (13%)	70 %	299
Grain	Fawcett - Pale Chocolate	0.5 kg (6.5%)	71 %	600
Grain	Strzegom Czekoladowy 400	0.5 kg (6.5%)	68 %	400
Grain	Strzegom pszenica prażona	0.2 kg (2.6%)	70 %	1000
Adjunct	Płatki owsiane	0.5 kg (6.5%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (6.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	40 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - London	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	PB2	200 g	Secondary	5 day(s)
Połowa warki				
Flavor	kakao odtłuszczone	150 g	Secondary	5 day(s)
połowa warki				