

# CHOCOLATE MILK STOUT

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **49**
- SRM **30.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (72.5%)	80 %	5
Grain	Strzegom Monachijski typ II	0.6 kg (9.7%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.13 kg (2.1%)	68 %	1200
Grain	Strzegom Karmel 30	0.5 kg (8.1%)	70 %	30
Grain	Strzegom Barwiący	0.3 kg (4.8%)	68 %	1300
Grain	Czekoladowy castlemalting	0.176 kg (2.8%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	50 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Spice	proszek kakao	0.2 g	Boil	5 min
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## Notes

- frementacja 19  
*Dec 28, 2019, 1:03 PM*