

# Chocolate Milk Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **29.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **69 C**, Time **75 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **75 min** at **69C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (61%)	80 %	7
Grain	Monachijski	1 kg (12.2%)	80 %	16
Grain	Briess - Chocolate Malt	0.5 kg (6.1%)	60 %	690
Grain	Brown Malt (British Chocolate)	0.5 kg (6.1%)	70 %	128
Grain	Jęczmień palony	0.2 kg (2.4%)	55 %	985
Grain	Płatki owsiane	1 kg (12.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	120 g	Boil	10 min

Spice	Ziarna kakao prażone	50 g	Secondary	3 day(s)
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