

# 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<br>prażone | 50 g | Secondary | 3 day(s) |
|-------|-------------------------|------|-----------|----------|