

# Chocolate Milk Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **25**
- SRM **33.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (55.1%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (20.4%)	80 %	20
Grain	Fawcett - Chocolate Malt	0.25 kg (5.1%)	60 %	1100
Grain	Fawcett - Pale Chocolate	0.25 kg (5.1%)	71 %	600
Grain	Weyermann - Carafa III Specjal	0.1 kg (2%)	70 %	1300
Sugar	Milk Sugar (Lactose)	0.6 kg (12.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.7 %
Boil	Marynka	10 g	30 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	ziarno kakaowca	85 g	Secondary	14 day(s)