

# Chocolate Milk Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **44.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (72.7%)	79 %	6
Grain	Strzegom Czekoladowy ciemny	0.4 kg (7.3%)	68 %	1000
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (7.3%)	73 %	1001
Sugar	Laktoza	0.5 kg (9.1%)	--- %	---
Grain	Jęczmień palony	0.2 kg (3.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- Efekt taki, jak był zamierzony. Można dodać więcej laktozy aby było słodsze.  
*Sep 26, 2018, 10:57 AM*