

# Chocolate Milk Stout The Waiter

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **31.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **68.5 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount          | Yield  | EBC  |
|-------|--|-----------------|--------|------|
| Grain | Weyermann - Pale Ale Malt              | 2.7 kg (55.8%)  | 85 %   | 7    |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (20.7%)    | 80 %   | 20   |
| Grain | Fawcett - Pale Chocolate               | 0.25 kg (5.2%)  | 71 %   | 600  |
| Grain | Chocolate Fawcett 1100 EBC             | 0.25 kg (5.2%)  | 60 %   | 1100 |
| Grain | Weyermann - Carafa III                 | 0.1 kg (2.1%)   | 70 %   | 1300 |
| Sugar | Milk Sugar (Lactose)                   | 0.54 kg (11.2%) | 76.1 % | 0    |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 20 g   | 60 min | 12.9 %     |
| Boil    | Magnum | 10 g   | 30 min | 12.9 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name       | Amount | Use for   | Time      |
|--------|------------|--------|-----------|-----------|
| Flavor | Cocoa Nibs | 100 g  | Secondary | 14 day(s) |

## Notes

- przy 78 st dodać Carafa specjal typ III  
laktoza 5min do gotowania  
*Feb 7, 2021, 11:42 AM*