

# Chocolate Milkshake Imperial Stout

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **35**
- SRM **41**
- 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 **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (75%)	80 %	5
Grain	Strzegom pszenica prażona	0.2 kg (2.5%)	70 %	1000
Grain	Płatki owsiane	0.4 kg (5%)	85 %	3
Grain	Weyermann - Carafa I	0.2 kg (2.5%)	70 %	690
Grain	Strzegom Karmel 300	1 kg (12.5%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.5%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Epic	50 g	60 min	5 %
Boil	Epic	30 g	30 min	5 %
Boil	Epic	20 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	22 g	Safale
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1500 g	Boil	15 min
Flavor	Wanilia	20 g	Secondary	14 day(s)
Flavor	Kakao	200 g	Boil	15 min