

# CzokoMilKoko

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU ---
- SRM **29.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **72C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (42.9%)	80 %	5
Grain	Cara-Pils/Dextrine	0.5 kg (8.9%)	72 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.9%)	79 %	16
Grain	Strzegom Karmel 150	0.3 kg (5.4%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.3 kg (5.4%)	68 %	400
Grain	Jęczmień palony	0.3 kg (5.4%)	55 %	985
Grain	Płatki owsiane	0.6 kg (10.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (12.5%)	76.1 %	0