

# MOKO - Chocolate milk stout

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **52**
- SRM **57.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **75C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (67.6%)	80 %	5
Grain	Płatki żytnie	0.6 kg (16.2%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.5 kg (13.5%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (2.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	10 min

Spice	Ziarna kakaowca	20 g	Secondary	3 day(s)
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## Notes

- Ziarna kakaowca zmielić i wymoczyć w wodce przez kilka dni, produkując ekstrakt. Dodać ekstrakt, razem z ziarnem do piwa.  
*Dec 3, 2018, 8:45 PM*