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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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