Chocolate Milk Stout The Waiter Kefir

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **31**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **2 %**
- Size with trub loss **45.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **53.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

Steps

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

Mash step by step

- Heat up **30.9 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 **32.9 liter(s)** of **76C** water or to achieve **53.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg *(52.1%)*	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg *(17.4%)*	80 %	20
Grain	Fawcett - Pale Chocolate	0.5 kg *(4.3%)*	71 %	600
Grain	Chocolate Fawcett 1100 EBC	0.5 kg *(4.3%)*	60 %	1100
Grain	Weyermann - Carafa III	0.3 kg *(2.6%)*	70 %	1300
Sugar	Milk Sugar (Lactose)	1.22 kg *(10.6%)*	76.1 %	0
Grain	Płatki owsiane	1 kg *(8.7%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	12.9 %
Boil	Magnum	25 g	30 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory

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Safale US-05	Ale	Dry	25.88 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Cocoa Nibs	225 g	Secondary	14 day(s)

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