

# Choco Milk Stout

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **40.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **34.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (74.1%)	79 %	6
Grain	Fawcett - Pale Chocolate	1 kg (12.3%)	71 %	600
Grain	Carafa II	0.1 kg (1.2%)	70 %	812
Sugar	Milk Sugar (Lactose)	0.5 kg (6.2%)	76.1 %	0
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (6.2%)	73 %	1001