

Chocolate Imperial Milk Stout

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **89**
- SRM **54.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (62.5%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16
Grain	Caraaroma	0.4 kg (5%)	78 %	400
Grain	Carafa	0.4 kg (5%)	70 %	664
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3
Grain	Jęczmień palony	0.3 kg (3.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Boil	Equinox	30 g	60 min	13.1 %
Boil	Simcoe	30 g	15 min	13.2 %
Dry Hop	Equinox	30 g	5 day(s)	13.1 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	15 min
Spice	Wanilia	20 g	Secondary	14 day(s)
Spice	Ziarna kakaowca	200 g	Secondary	14 day(s)
Spice	Tonka	15 g	Secondary	14 day(s)