

Chocolate Milk Stout

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **43**
- SRM **42.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński | 3.5 kg (45.5%) | 80 % | 4 |
| Grain | Karmelowy Czerwony | 1 kg (13%) | 75 % | 59 |
| Grain | Strzegom Karmel 300 | 1 kg (13%) | 70 % | 299 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (6.5%) | 71 % | 600 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (6.5%) | 68 % | 400 |
| Grain | Strzegom pszenica prażona | 0.2 kg (2.6%) | 70 % | 1000 |
| Adjunct | Płatki owsiane | 0.5 kg (6.5%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (6.5%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Nugget | 40 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| Danstar - London | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------------|--------------------|--------|-----------|----------|
| Flavor | PB2 | 200 g | Secondary | 5 day(s) |
| Połowa warki | | | | |
| Flavor | kakao odtłuszczone | 150 g | Secondary | 5 day(s) |
| połowa warki | | | | |