

# Chocolate Milk Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **26**
- SRM **38.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Zero Viking Malt	3 kg (44.4%)	79 %	6
Grain	Monachijski Ciemny Viking Malt	1.8 kg (26.7%)	80 %	23
Grain	Czekoladowy Ciemny Viking Malt	0.3 kg (4.4%)	80 %	1000
Grain	Chocolate Bestmalz	0.3 kg (4.4%)	80 %	900
Grain	Carafa Special (R) typ IIIWeyermann	0.2 kg (3%)	80 %	1400
Grain	Płatki owsiane	0.4 kg (5.9%)	80 %	3
Sugar	Laktoza	0.75 kg (11.1%)	95 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %
Boil	Marynka	25 g	10 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	12 g	---
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarna kawy	60 g	Boil	5 min