

# Chocolate Milk Stout 14 BLG

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **42.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield  | EBC  |
|-------|----------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt             | 3.5 kg (62.5%) | 80 %   | 5    |
| Grain | Strzegom Monachijski typ I       | 0.5 kg (8.9%)  | 79 %   | 16   |
| Grain | Weyermann - Carafa II            | 0.4 kg (7.1%)  | 70 %   | 1100 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.4 kg (7.1%)  | 73 %   | 1001 |
| Grain | Jęczmień palony                  | 0.1 kg (1.8%)  | 55 %   | 985  |
| Grain | Płatki owsiane                   | 0.3 kg (5.4%)  | 85 %   | 3    |
| Sugar | Milk Sugar (Lactose)             | 0.4 kg (7.1%)  | 76.1 % | 0    |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 50 g   | 60 min | 3.8 %      |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type   | Name      | Amount | Use for | Time  |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 1 g    | Boil    | 5 min |

## Notes

- Słody ciemne na wygrzew  
Laktoza na 10 min gotowania  
*Mar 10, 2020, 9:50 AM*