

Chocolate milk stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **24**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (43.5%)	80 %	6
Grain	Viking Pale Ale malt	1 kg (17.4%)	80 %	6
Grain	Strzegom Monachijski typ II	1 kg (17.4%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.5%)	68 %	400
Grain	Płatki owsiane	0.5 kg (8.7%)	85 %	3
Grain	special x	0.2 kg (3.5%)	60 %	350
Grain	Carafa II	0.15 kg (2.6%)	70 %	81
Grain	Carafa III	0.2 kg (3.5%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13 %
Boil	Magnum	5 g	10 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	7 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	5 min