

# Chocolate milk stout

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **29.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (30.3%)	79 %	6
Grain	Płatki owsiane	0.5 kg (15.2%)	85 %	3
Grain	Strzegom pszenica prażona	0.15 kg (4.5%)	70 %	1000
Grain	Strzegom Czekoladowy ciemny	0.15 kg (4.5%)	68 %	1200
Sugar	Milk Sugar (Lactose)	0.5 kg (15.2%)	76.1 %	0
Grain	Strzegom Pilzneński	1 kg (30.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis