

Chocolate milk stout

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **31**
- SRM **58.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **31.4 liter(s)**
- Total mash volume **41.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **31.4 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (58.3%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (9.7%)	79 %	22
Grain	Płatki owsiane	1 kg (9.7%)	60 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (9.7%)	73 %	1001
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.9%)	68 %	1200
Grain	Weyermann - Carafa II	0.3 kg (2.9%)	70 %	837
Sugar	Milk Sugar (Lactose)	0.5 kg (4.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	HBC 472 Experimental	30 g	15 min	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Us-05	Ale	Dry	22 g	---
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Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	15 min
Flavor	Łuska kakaowca macerowana w rumie stroch 80%	200 g	Secondary	10 day(s)

Notes

- Carafa II dodana ma masch out 76 stopni na 10 minut
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