

chocolate milk stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **17**
- SRM **34.8**
- 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 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.6 kg (58.5%)	85 %	5
Grain	Platki owsiane	0.6 kg (9.8%)	85 %	3
Grain	Caramunich® typ I	0.4 kg (6.5%)	73 %	80
Grain	Weyermann Specjal W	0.1 kg (1.6%)	68 %	300
Grain	Fawcett - Pale Chocolate	0.6 kg (9.8%)	71 %	600
Grain	Weyermann - Carafa I	0.25 kg (4.1%)	70 %	690
Grain	Weyermann - Carafa III	0.1 kg (1.6%)	70 %	1024
Adjunct	Milk Sugar (Lactose)	0.5 kg (8.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	ziarna kakaowca	200 g	Secondary	7 day(s)
Fining	whirlfloc	0.5 g	Boil	10 min