

Choklet milk stout lager

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **24**
- SRM **46.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **52.5 liter(s)**

Steps

- Temp **68 C**, Time **20 min**
- Temp **74 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **42 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **40 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **31.8 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	2 kg (18.3%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	2 kg (18.3%)	68 %	1200
Sugar	Milk Sugar (Lactose)	0.4 kg (3.7%)	76.1 %	0
Grain	Strzegom Pale Ale	3 kg (27.5%)	79 %	6
Grain	Płatki owsiane	0.5 kg (4.6%)	85 %	3
Grain	Strzegom Pilzneński	3 kg (27.5%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	100 g	60 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Łupuny kakaowca	500 g	Boil	30 min
Spice	Tonka	10 g	Boil	30 min