

# Czekolada - Milk Stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **33**
- SRM **30.1**
- 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 **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.4 kg (35.8%)	79 %	6
Grain	Strzegom Pszeniczny	2.3 kg (34.3%)	81 %	6
Grain	Strzegom Wiedeński	1 kg (14.9%)	79 %	10
Grain	Fawcett - Pale Chocolate	0.4 kg (6%)	71 %	600
Grain	Strzegom Czekoladowy 400	0.4 kg (6%)	68 %	400
Grain	Weyermann - Carafa I	0.2 kg (3%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	33 g	60 min	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	15 min
Flavor	Ziarna kakao	100 g	Secondary	15 day(s)

## Notes

- Carafa I na mash-out.  
*Mar 4, 2019, 8:38 PM*