

# Milk plum chocolate Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **28.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.6 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **35.9 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale     | 5.5 kg (82.7%) | 79 %  | 6   |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (6%)    | 75 %  | 30  |
| Grain | Jęczmień palony       | 0.4 kg (6%)    | 55 %  | 985 |
| Grain | Czekoladowy           | 0.35 kg (5.3%) | 60 %  | 788 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 48 g   | 50 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | kakao   | 70 g   | Boil    | 10 min |
| Flavor | laktoza | 500 g  | Boil    | 50 min |

|        |                 |       |           |           |
|--------|-----------------|-------|-----------|-----------|
| Flavor | ziarna kakaowca | 200 g | Secondary | 15 day(s) |
|--------|-----------------|-------|-----------|-----------|