

# Roboczy Chocolate Milk Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **32.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (61.5%)	80 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.35 kg (13.5%)	73 %	1001
Grain	Caramel/Crystal Malt - 120L	0.15 kg (5.8%)	72 %	160
Grain	Płatki owsiane	0.5 kg (19.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min