

## 9. Chocolate Milk Stout

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **35.4**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **8.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (72.7%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.2 kg (7.3%)	68 %	1200
Grain	Strzegom Karmel 150	0.2 kg (7.3%)	75 %	150
Sugar	Milk Sugar (Lactose)	0.25 kg (9.1%)	76.1 %	0
Grain	Jęczmień palony	0.1 kg (3.6%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

### Yeasts

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