

9. Chocolate Milk Stout

- 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 |