

# Chocolate Milk Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **27**
- SRM **29**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (46.2%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.18 kg (3.1%)	68 %	400
Grain	Carafa II	0.36 kg (6.2%)	70 %	812
Grain	Strzegom Karmel 150	0.25 kg (4.3%)	75 %	150
Grain	Strzegom Karmel 300	0.25 kg (4.3%)	70 %	299
Grain	Special W	0.25 kg (4.3%)	73 %	300
Grain	Strzegom Monachijski typ I	0.5 kg (8.6%)	79 %	16
Grain	Płatki owsiane	0.75 kg (12.8%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.6 kg (10.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 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 odtłuszczone	150 g	Boil	15 min
Spice	laska wanilii	2 g	Secondary	7 day(s)