

Chocolate Milk Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **29.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **69 C**, Time **75 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **75 min** at **69C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (61%) | 80 % | 7 |
| Grain | Monachijski | 1 kg (12.2%) | 80 % | 16 |
| Grain | Briess - Chocolate Malt | 0.5 kg (6.1%) | 60 % | 690 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (6.1%) | 70 % | 128 |
| Grain | Jęczmień palony | 0.2 kg (2.4%) | 55 % | 985 |
| Grain | Płatki owsiane | 1 kg (12.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 120 g | Boil | 10 min |

| | | | | |
|-------|-------------------------|------|-----------|----------|
| Spice | Ziarna kakao prażone | 50 g | Secondary | 3 day(s) |
|-------|-------------------------|------|-----------|----------|