

# Chocolate Milk Stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **29.5**
- 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (48.2%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (17.9%)	80 %	20
Grain	Fawcett - Chocolate Malt	0.3 kg (5.4%)	60 %	1100
Grain	Fawcett - Pale Chocolate	0.3 kg (5.4%)	71 %	600
Grain	Weyermann - Carafa III Specjal	0.1 kg (1.8%)	70 %	1300
Grain	Platki owsiane	0.6 kg (10.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.6 kg (10.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12.8 %
Boil	Chinook	10 g	30 min	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	200 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Flavor	ziarno kakaowca	120 g	Secondary	14 day(s)

### Notes

- Carafa Specjal typ III dodana na mashout  
*Apr 18, 2018, 2:46 PM*