

[Deer] Chocolate Milk Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **22.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.1 kg (76.2%)	81 %	4
Grain	Karmelowy 50	0.22 kg (4.1%)	75 %	50
Grain	Weyermann Caramunich 3	0.23 kg (4.3%)	76 %	150
Grain	Czekoladowy Bestmalz	0.23 kg (4.3%)	60 %	788
Grain	Extra black	0.13 kg (2.4%)	65 %	1400
Grain	Płatki pszeniczne	0.47 kg (8.7%)	60 %	3

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
WLP028 - Edinburgh Scottish Ale Yeast	Ale	Slant	700 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	700 g	Boil	10 min
Flavor	Łuska kakaowa (macerowana tydzień w wódce)	170 g	Secondary	7 day(s)
Flavor	Suszone skórki Bergamotki	30 g	Boil	10 min
Flavor	Suszone skórki Bergamotki (macerowane tydzień w wódce)	20 g	Secondary	7 day(s)

Notes

- Przepis oparty na Chocolate Vanilla Milk Stout, z browaru Deer Beer, zakupionego na Twoim Browarze. Wanilię zastąpiłem pomarańczą.
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