

# HCB008 Chocolate Milk Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **30.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**
- Temp **78 C**, Time **30 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **30 min** at **78C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.7 kg (55.8%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (20.7%)	80 %	20
Grain	Fawcett - Pale Chocolate	0.25 kg (5.2%)	71 %	600
Grain	Weyermann - Carafa III	0.1 kg (2.1%)	70 %	1024
Grain	Fawcett -Chocolate	0.25 kg (5.2%)	71 %	1200
Sugar	Milk Sugar (Lactose)	0.54 kg (11.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12.9 %
Boil	Magnum	10 g	30 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - London Ale III	Ale	Liquid	1000 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	15 min
Flavor	skórki pomarańczy	100 g	Secondary	4 day(s)
Flavor	cocoa nibs	100 g	Secondary	10 day(s)