

# Raspberry Chocolate Milk Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **27.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield  | EBC  |
|-------|----------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt             | 3.5 kg (79.5%) | 80 %   | 5    |
| Grain | Strzegom Czekoladowy ciemny      | 0.2 kg (4.5%)  | 68 %   | 1000 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (4.5%)  | 73 %   | 1001 |
| Sugar | Milk Sugar (Lactose)             | 0.5 kg (11.4%) | 76.1 % | 0    |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 50 g   | 60 min | 4 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type   | Name   | Amount | Use for   | Time     |
|--------|--------|--------|-----------|----------|
| Flavor | Malina | 500 g  | Boil      | 10 min   |
| Flavor | Malina | 500 g  | Secondary | 7 day(s) |