Chocolate Milk Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **34.4**
- 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 %	20
Grain	Briess - Chocolate Malt	0.5 kg *(6.1%)*	60 %	1000
Grain	Brown Malt (British Chocolate)	0.5 kg *(6.1%)*	70 %	130
Grain	Jęczmień palony	0.2 kg *(2.4%)*	55 %	1100
Grain	Płatki owsiane	1 kg *(12.2%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	23 g	Fermentis

Extras

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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