Chocolate Milk Stout (baza The Waiter by Brokreacja)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **31.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **8 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **68.5 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **5 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.7 kg *(49.4%)*	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg *(18.3%)*	80 %	20
Dry Extract	Dry Extract (DME) - Light	0.3 kg *(5.5%)*	95 %	16
Grain	Weyermann - Chocolate Wheat	0.25 kg *(4.6%)*	74 %	788
Grain	Fawcett - Pale Chocolate	0.25 kg *(4.6%)*	71 %	600
Grain	Fawcett - Brown	0.25 kg *(4.6%)*	72 %	180
Grain	Black (Patent) Malt	0.08 kg *(1.5%)*	55 %	985
Grain	Weyermann - Carafa III	0.1 kg *(1.8%)*	70 %	1024
Sugar	Milk Sugar (Lactose)	0.54 kg *(9.9%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Magnum	10 g	30 min	13.5 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Cocoa Nibs	100 g	Secondary	14 day(s)