

Chocolate Milk Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **26**
- SRM **38.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|-----------------|-------|------|
| Grain | Pale Ale Zero Viking Malt | 3 kg (44.4%) | 79 % | 6 |
| Grain | Monachijski Ciemny Viking Malt | 1.8 kg (26.7%) | 80 % | 23 |
| Grain | Czekoladowy Ciemny Viking Malt | 0.3 kg (4.4%) | 80 % | 1000 |
| Grain | Chocolate Bestmalz | 0.3 kg (4.4%) | 80 % | 900 |
| Grain | Carafa Special (R) typ IIIWeyermann | 0.2 kg (3%) | 80 % | 1400 |
| Grain | Płatki owsiane | 0.4 kg (5.9%) | 80 % | 3 |
| Sugar | Laktoza | 0.75 kg (11.1%) | 95 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 8.8 % |
| Boil | Marynka | 25 g | 10 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----|
| Safale US-05 | Ale | Dry | 12 g | --- |
|--------------|-----|-----|------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|-------|
| Flavor | Ziarna kawy | 60 g | Boil | 5 min |