

# 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 |