

Chocolate Milk Stout The Waiter

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **31.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

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

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|--------|------|
| Grain | Weyermann - Pale Ale Malt | 2.7 kg (55.8%) | 85 % | 7 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (20.7%) | 80 % | 20 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (5.2%) | 71 % | 600 |
| Grain | Chocolate Fawcett 1100 EBC | 0.25 kg (5.2%) | 60 % | 1100 |
| Grain | Weyermann - Carafa III | 0.1 kg (2.1%) | 70 % | 1300 |
| Sugar | Milk Sugar (Lactose) | 0.54 kg (11.2%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12.9 % |
| Boil | Magnum | 10 g | 30 min | 12.9 % |

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) |

Notes

- przy 78 st dodać Carafa specjal typ III
laktoza 5min do gotowania
Feb 7, 2021, 11:42 AM