

# Chocolate Milk Stout 14 BLG

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **23**
- SRM **42.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **22.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (57.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (9.6%)	79 %	16
Grain	Weyermann - Carafa II	0.4 kg (7.7%)	70 %	1100
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (7.7%)	73 %	1001
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	985
Grain	Płatki owsiane	0.3 kg (5.8%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (9.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	5 min