

# Chocolate Milk Stout 14 BLG

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **42.6**
- 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 **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (62.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (8.9%)	79 %	16
Grain	Weyermann - Carafa II	0.4 kg (7.1%)	70 %	1100
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (7.1%)	73 %	1001
Grain	Jęczmień palony	0.1 kg (1.8%)	55 %	985
Grain	Płatki owsiane	0.3 kg (5.4%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.4 kg (7.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	60 min	3.8 %

## 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

## Notes

- Słody ciemne na wygrzew  
Laktoza na 10 min gotowania  
*Mar 10, 2020, 9:50 AM*