

Chocolate Milk Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **41**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Weyermann - Pale Ale Malt | 3 kg (58%) | 85 % | 7 |
| Grain | Płatki owsiane | 0.4 kg (7.7%) | 60 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (7.7%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (7.7%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.3 kg (5.8%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.67 kg (13%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 35 g | 60 min | 4 % |
| Boil | Marynka | 20 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| #38 Aurland | Ale | Dry | 2 g | --- |
| #44 Jordal | Ale | Dry | 2 g | --- |