

CHOCOLATE MILK STOUT

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **49**
- SRM **30.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.5 kg (72.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (9.7%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 0.13 kg (2.1%) | 68 % | 1200 |
| Grain | Strzegom Karmel 30 | 0.5 kg (8.1%) | 70 % | 30 |
| Grain | Strzegom Barwiący | 0.3 kg (4.8%) | 68 % | 1300 |
| Grain | Czekoladowy castlemalting | 0.176 kg (2.8%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Junga | 50 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---------------|-------|------|-------|
| Spice | proszek kakao | 0.2 g | Boil | 5 min |
|-------|---------------|-------|------|-------|

Notes

- frementacja 19
Dec 28, 2019, 1:03 PM