

Chocolate Milk Stout #3

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **37**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

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

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|--------|------|
| Grain | Strzegom Pale Ale | 3 kg (40%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (13.3%) | 81 % | 6 |
| Grain | Płatki owsiane | 1 kg (13.3%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (13.3%) | 68 % | 1000 |
| Sugar | Milk Sugar (Lactose) | 1.5 kg (20%) | 76.1 % | 0 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |