

## Chocolate Milk Stout #3

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- 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  |