

# Chocolate Milk Stout

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **44.2**
- 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 **2.8 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale                | 4 kg (72.7%)  | 79 %  | 6    |
| Grain | Strzegom Czekoladowy ciemny      | 0.4 kg (7.3%) | 68 %  | 1000 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.4 kg (7.3%) | 73 %  | 1001 |
| Sugar | Laktoza                          | 0.5 kg (9.1%) | --- % | ---  |
| Grain | Jęczmień palony                  | 0.2 kg (3.6%) | 55 %  | 985  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 50 g   | 60 min | 4 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Notes

- Efekt taki, jak był zamierzony. Można dodać więcej laktozy aby było słodsze.  
*Sep 26, 2018, 10:57 AM*