

# Chocolate Milk Stout The Waiter

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **31.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **68.5 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.7 kg (55.8%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (20.7%)	80 %	20
Grain	Fawcett - Pale Chocolate	0.25 kg (5.2%)	71 %	600
Grain	Chocolate Fawcett 1100 EBC	0.25 kg (5.2%)	60 %	1100
Grain	Weyermann - Carafa III	0.1 kg (2.1%)	70 %	1300
Sugar	Milk Sugar (Lactose)	0.54 kg (11.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12.9 %
Boil	Magnum	10 g	30 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cocoa Nibs	100 g	Secondary	14 day(s)

## Notes

- przy 78 st dodać Carafa specjal typ III  
laktoza 5min do gotowania  
*Feb 7, 2021, 11:42 AM*