

# Chocolatte Coffe Milk Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **39.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (75.8%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.3 kg (9.1%)	68 %	1200
Grain	Jęczmień palony	0.15 kg (4.5%)	55 %	985
Grain	Monachijski	0.25 kg (7.6%)	80 %	16
Grain	Płatki owsiane	0.1 kg (3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	300 g	Mash	15 min
Flavor	Ziarna Kakaowca	50 g	Secondary	4 day(s)
Flavor	Kawa	100 g	Boil	1 min