

Milk plum chocolate Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **28.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.6 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **35.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.5 kg (82.7%) | 79 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (6%) | 75 % | 30 |
| Grain | Jęczmień palony | 0.4 kg (6%) | 55 % | 985 |
| Grain | Czekoladowy | 0.35 kg (5.3%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 48 g | 50 min | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | kakao | 70 g | Boil | 10 min |
| Flavor | laktoza | 500 g | Boil | 50 min |

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|--------|-----------------|-------|-----------|-----------|
| Flavor | ziarna kakaowca | 200 g | Secondary | 15 day(s) |
|--------|-----------------|-------|-----------|-----------|