

MOKO - Chocolate milk stout

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **52**
- SRM **57.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **75C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (67.6%) | 80 % | 5 |
| Grain | Płatki żytnie | 0.6 kg (16.2%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (13.5%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.1 kg (2.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 50 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 100 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | Laktoza | 500 g | Boil | 10 min |

| | | | | |
|-------|-----------------|------|-----------|----------|
| Spice | Ziarna kakaowca | 20 g | Secondary | 3 day(s) |
|-------|-----------------|------|-----------|----------|

Notes

- Ziarna kakaowca zmielić i wymoczyć w wodce przez kilka dni, produkując ekstrakt. Dodać ekstrakt, razem z ziarnem do piwa.
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