Raspberry Chocolate Milk Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **27.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

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

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(79.5%)*	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.2 kg *(4.5%)*	68 %	1000
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg *(4.5%)*	73 %	1001
Sugar	Milk Sugar (Lactose)	0.5 kg *(11.4%)*	76.1 %	0

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Malina	500 g	Boil	10 min
Flavor	Malina	500 g	Secondary	7 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.