

# Chocolate Milk Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **41**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (58%)	85 %	7
Grain	Płatki owsiane	0.4 kg (7.7%)	60 %	3
Grain	Strzegom Czekoladowy ciemny	0.4 kg (7.7%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.4 kg (7.7%)	68 %	400
Grain	Jęczmień palony	0.3 kg (5.8%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.67 kg (13%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4 %
Boil	Marynka	20 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
#38 Aurland	Ale	Dry	2 g	---
#44 Jordal	Ale	Dry	2 g	---