

Chocolate milk stout

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **31**
- SRM **58.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **31.4 liter(s)**
- Total mash volume **41.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **31.4 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 6 kg (58.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (9.7%) | 79 % | 22 |
| Grain | Płatki owsiane | 1 kg (9.7%) | 60 % | 3 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 1 kg (9.7%) | 73 % | 1001 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4.9%) | 68 % | 1200 |
| Grain | Weyermann - Carafa II | 0.3 kg (2.9%) | 70 % | 837 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (4.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Aroma (end of boil) | HBC 472 Experimental | 30 g | 15 min | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|------|-----|
| Us-05 | Ale | Dry | 22 g | --- |
|-------|-----|-----|------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|-----------|
| Flavor | Laktoza | 500 g | Boil | 15 min |
| Flavor | Łuska kakaowca macerowana w rumie stroch 80% | 200 g | Secondary | 10 day(s) |

Notes

- Carafa II dodana ma masch out 76 stopni na 10 minut
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