

Chocolate Milk Stout

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **34**
- SRM **31.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **68.5 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 3 kg (46.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (15.6%) | 79 % | 22 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (3.9%) | 73 % | 1001 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (3.9%) | 71 % | 600 |
| Grain | Weyermann - Carafa III | 0.15 kg (2.3%) | 70 % | 1024 |
| Adjunct | Laktoza | 0.75 kg (11.7%) | 100 % | 0 |
| Grain | Weyermann - Pszeniczny Jasny | 1 kg (15.6%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Magnum | 10 g | 30 min | 13.5 % |

Yeasts

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

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|---|------------|--------|-----------|-----------|
| Flavor | Cacao Nibs | 100 g | Secondary | 14 day(s) |
| rozdrobione, zdezynfekowane spirytusem, w woreczku muślinowym | | | | |

Notes

- 68,5°C - przerwa maltozowa przez 75 minut (bez sładu Carafa Special typ III)
78°C - mash-out przez 5 minut (dodajemy sól Carafa Special typ III - uprzednio rozdrobniony i wymoczony w zimnej wodzie)

Fermentacja burzliwa 18°C - 10 dni
 Fermentacja cicha 15-18°C - 14 dni
 Końcowy ekstrakt powinien wynieść ok. 7,5 Plato

Refermentacja z 90g glukozy
 Do spożycia po ok 2 tygodniach
Mar 11, 2018, 12:31 PM