

# Chocolate Milk Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **29.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount         | Yield  | EBC  |
|-------|--|----------------|--------|------|
| Grain | Viking Pale Ale malt                         | 2.7 kg (48.2%) | 80 %   | 5    |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 1 kg (17.9%)   | 80 %   | 20   |
| Grain | Fawcett - Chocolate<br>Malt                  | 0.3 kg (5.4%)  | 60 %   | 1100 |
| Grain | Fawcett - Pale<br>Chocolate                  | 0.3 kg (5.4%)  | 71 %   | 600  |
| Grain | Weyermann -<br>Carafa III Specjal            | 0.1 kg (1.8%)  | 70 %   | 1300 |
| Grain | Platki owsiane                               | 0.6 kg (10.7%) | 85 %   | 3    |
| Sugar | Milk Sugar (Lactose)                         | 0.6 kg (10.7%) | 76.1 % | 0    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 20 g   | 60 min | 12.8 %     |
| Boil    | Chinook | 10 g   | 30 min | 12.8 %     |

## Yeasts

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

|             |     |       |        |     |
|-------------|-----|-------|--------|-----|
| Safale S-04 | Ale | Slant | 200 ml | --- |
|-------------|-----|-------|--------|-----|

### Extras

| Type   | Name            | Amount | Use for   | Time      |
|--------|-----------------|--------|-----------|-----------|
| Flavor | ziarno kakaowca | 120 g  | Secondary | 14 day(s) |

### Notes

- Carafa Specjal typ III dodana na mashout  
*Apr 18, 2018, 2:46 PM*