

Choklet milk stout lager

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **24**
- SRM **46.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **52.5 liter(s)**

Steps

- Temp **68 C**, Time **20 min**
- Temp **74 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **42 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **40 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **31.8 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Strzegom Karmel 150 | 2 kg (18.3%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 2 kg (18.3%) | 68 % | 1200 |
| Sugar | Milk Sugar (Lactose) | 0.4 kg (3.7%) | 76.1 % | 0 |
| Grain | Strzegom Pale Ale | 3 kg (27.5%) | 79 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (4.6%) | 85 % | 3 |
| Grain | Strzegom Pilzneński | 3 kg (27.5%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 100 g | 60 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Flavor | Łupuny kakaowca | 500 g | Boil | 30 min |
| Spice | Tonka | 10 g | Boil | 30 min |