

Milk plum chocolate Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **28.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.6 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **35.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (82.7%)	79 %	6
Grain	Karmelowy Jasny 30EBC	0.4 kg (6%)	75 %	30
Grain	Jęczmień palony	0.4 kg (6%)	55 %	985
Grain	Czekoladowy	0.35 kg (5.3%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	48 g	50 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	kakao	70 g	Boil	10 min
Flavor	laktoza	500 g	Boil	50 min

Flavor	ziarna kakaowca	200 g	Secondary	15 day(s)
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