

# Roboczy Chocolate Milk Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **32.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Fermentables

| Type  | Name                                   | Amount          | Yield | EBC  |
|-------|--|-----------------|-------|------|
| Grain | Viking Pale Ale malt                   | 1.6 kg (61.5%)  | 80 %  | 5    |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.35 kg (13.5%) | 73 %  | 1001 |
| Grain | Caramel/Crystal<br>Malt - 120L         | 0.15 kg (5.8%)  | 72 %  | 160  |
| Grain | Płatki owsiane                         | 0.5 kg (19.2%)  | 85 %  | 3    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 12 g   | 60 min | 8.8 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 500 g  | Boil    | 15 min |