

# Milk Stout

- Gravity **15 BLG**
- ABV ---
- IBU **29**
- SRM **40**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Aromatic Malt	0.35 kg (6.7%)	78 %	51
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	1300
Grain	Strzegom Karmel 600	0.4 kg (7.7%)	68 %	601
Grain	Briess - Chocolate Malt	0.3 kg (5.8%)	60 %	900
Grain	Briess - Pale Ale Malt	3.5 kg (67.3%)	80 %	8
Grain	zakwaszający	0.05 kg (1%)	80 %	15
Sugar	laktoza	0.5 kg (9.6%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	28 g	70 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
m15	Ale	Dry	10 g	jack

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	laktoza	500 g	Boil	60 min