

## #2 Milk Stout

- Gravity **15.4 BLG**
- ABV ---
- IBU **31**
- SRM **52.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **19.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (53.4%)	79 %	7
Grain	Jęczmień palony	0.25 kg (3.8%)	55 %	985
Grain	płatki owsiane	0.4 kg (6.1%)	--- %	---
Grain	płatki jęczmienne	0.4 kg (6.1%)	10 %	---
Grain	Caraaroma	0.5 kg (7.6%)	78 %	400
Grain	Special B Malt	0.25 kg (3.8%)	65.2 %	315
Grain	Strzegom Czekoladowy 1200	0.25 kg (3.8%)	68 %	887
Grain	Strzegom Monachijski typ I	1 kg (15.3%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	20 min
Flavor	kawa irish whisky	50 g	Boil	20 min