

## 39. Milk Stout Wysłodkowy

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **26**
- SRM **32**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 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)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **7.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.9 kg (63.1%)	80 %	5
Grain	Żytni	0.2 kg (6.6%)	85 %	8
Grain	Special B Malt	0.11 kg (3.7%)	65.2 %	315
Grain	Brown Malt (British Chocolate)	0.11 kg (3.7%)	70 %	128
Grain	Weyermann - Dehusked Carafa III	0.11 kg (3.7%)	70 %	1024
Grain	Briess - Chocolate Malt	0.11 kg (3.7%)	60 %	690
Grain	Jęczmień palony	0.07 kg (2.3%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.4 kg (13.3%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybillla	24 g	60 min	3.5 %
Boil	Chinook	10 g	10 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	50 ml	Fermentis

## Notes

- Podczas gotowania odparowało strasznie dużo, z dodatkiem 400g laktozy pokazuje 19 brix. (11-12blg przed gotowaniem i laktozą)  
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