

## Fruit milk stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **36.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **10.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount          | Yield  | EBC  |
|-------|--------------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt           | 2.5 kg (72.5%)  | 80 %   | 5    |
| Grain | Jęczmień palony                | 0.2 kg (5.8%)   | 55 %   | 985  |
| Grain | Biscuit Malt                   | 0.2 kg (5.8%)   | 79 %   | 45   |
| Sugar | Milk Sugar (Lactose)           | 0.35 kg (10.1%) | 76.1 % | 0    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.2 kg (5.8%)   | 68 %   | 1200 |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 30 g   | 35 min | 7 %        |

### Extras

| Type   | Name                          | Amount | Use for   | Time     |
|--------|-------------------------------|--------|-----------|----------|
| Spice  | skórka słodkiej<br>pomarańczy | 15 g   | Boil      | 5 min    |
| Flavor | zest i sok z 2<br>pomarańczy  | 2 g    | Secondary | 1 day(s) |