

## [Kveik] Milk Stout (Oslo)

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **29**
- SRM **42.7**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **8.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter	1.75 kg (57.9%)	80.3 %	6
Grain	Oats, Flaked	0.25 kg (8.3%)	80 %	2
Grain	Fawcett - Chocolate	0.2 kg (6.6%)	70 %	1175
Grain	Fawcett - Chocolate Wheat	0.2 kg (6.6%)	73 %	1001
Grain	Fawcett - Roasted Wheat	0.07 kg (2.3%)	70 %	4
Grain	Fawcett - Pale Crystal	0.05 kg (1.7%)	72.8 %	90
Sugar	Milk Sugar (Lactose)	0.25 kg (8.3%)	76.1 %	0
Sugar	Brown Sugar, Dark	0.25 kg (8.3%)	100 %	99

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Ale	Slant	50 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sól himalajska	10 g	Boil	60 min
Fining	Mech irlandzki	3 g	Boil	10 min
Flavor	Ziarna kakaowca	50 g	Secondary	50 day(s)