

Malinowy milk stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **42.5**
- Style **Sweet 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 **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Fawcett - Pale Chocolate	0.5 kg (9.1%)	71 %	600
Grain	Fawcett - Pale Chocolate	0.5 kg (9.1%)	71 %	1200
Sugar	Milk Sugar (Lactose)	0.5 kg (9.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	25 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	Maliny	2000 g	Secondary	7 day(s)

Notes

- laktoza pochodzi z odtłuszczonego mleka w proszku.
Aug 7, 2018, 11:04 AM