

# MILK FRUIT STOUT

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **36**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **37 C**, Time **20 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **39.8C**
- Add grains
- Keep mash **20 min** at **37C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (54.8%)	80 %	5
Grain	Strzegom Monachijski typ II	0.9 kg (12.3%)	79 %	22
Grain	Żytni	0.5 kg (6.8%)	85 %	8
Grain	Pszeniczny	0.4 kg (5.5%)	85 %	4
Grain	płatki jęczmienne	0.3 kg (4.1%)	--- %	4
Grain	Brown	0.3 kg (4.1%)	72 %	200
Grain	Fawcett - Pale Chocolate	0.3 kg (4.1%)	71 %	600
Grain	Czekoladowy 1200 UK	0.3 kg (4.1%)	68 %	1202
Grain	Jęczmień palony	0.3 kg (4.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	60 min	8.2 %
Boil	Northdown	10 g	20 min	8.2 %
Boil	Northdown	15 g	7 min	8.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kreda czy coś tam	5 g	Mash	---
Flavor	laktoza	0.7 g	Boil	15 min
Flavor	owoce mrożone 4x5l różne	1000 g	Secondary	10 day(s)