

# Milk Me

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **45.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.3 liter(s)**

## Steps

- Temp **56 C**, Time **10 min**
- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.21 kg (70.2%)	--- %	---
Grain	Barwiący	0.62 kg (13.6%)	55 %	985
Grain	Weyermann pszeniczny jasny	0.32 kg (7%)	80 %	6
Grain	Strzegom Czekoladowy ciemny	0.21 kg (4.6%)	68 %	1200
Grain	Viking Barwiący Obłuszczony	0.21 kg (4.6%)	65 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Other	Laktoza	0.43 g	Boil	10 min
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