

Milk Stout 1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **37.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.2 liter(s)**
- Total mash volume **8.3 liter(s)**

Steps

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

Mash step by step

- Heat up **6.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|--------|-----|
| Grain | Pilzneński | 0.6 kg (25.5%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.4 kg (17%) | 79 % | 10 |
| Grain | Weyermann - Dehusked Carafa II | 0.14 kg (6%) | 70 % | 837 |
| Grain | Płatki owsiane | 0.22 kg (9.4%) | 60 % | 3 |
| Grain | Monachijski | 0.35 kg (14.9%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.11 kg (4.7%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.11 kg (4.7%) | 68 % | 601 |
| Sugar | Milk Sugar (Lactose) | 0.28 kg (11.9%) | 76.1 % | 0 |
| Grain | Weyermann - Chocolate Wheat | 0.14 kg (6%) | 74 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 11.5 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|------------------------------|-----|--------|-------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 16 ml | Fermentum Mobile |
|------------------------------|-----|--------|-------|------------------|