

## Milk stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **25.4**
- 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 **90 min**
- Evaporation rate **13 %/h**
- Boil size **35.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **69 C**, Time **90 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **35.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (41.7%)	80 %	7
Grain	Strzegom Pilzneński	2 kg (27.8%)	80 %	4
Grain	Płatki owsiane	0.4 kg (5.6%)	60 %	3
Grain	Jęczmień palony	0.2 kg (2.8%)	55 %	1000
Grain	Caraaroma	0.4 kg (5.6%)	78 %	400
Grain	Carafa III	0.05 kg (0.7%)	70 %	1100
Grain	Brown Malt (British Chocolate)	0.2 kg (2.8%)	70 %	200
Grain	Briess - Chocolate Malt	0.15 kg (2.1%)	60 %	690
Sugar	Laktoza	0.8 kg (11.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Laktoza	800 g	Boil	15 min