

Milk stout

- 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 Pilzniejszy | 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 |