

Milk Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **26.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa II	0.1 kg (2.1%)	70 %	837
Grain	Weyermann - Pale Ale Malt	2.7 kg (56.3%)	85 %	7
Grain	Strzegom Monachijski typ II	1 kg (20.8%)	79 %	22
Grain	Fawcett - Pale Chocolate	0.25 kg (5.2%)	71 %	600
Sugar	Milk Sugar (Lactose)	0.5 kg (10.4%)	76.1 %	0
Grain	Briess - Chocolate Malt	0.25 kg (5.2%)	60 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Magnum	10 g	30 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---