

# Milk Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **60**
- SRM **43.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (48.8%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (12.2%)	79 %	16
Grain	Strzegom Pilzneński	1 kg (12.2%)	80 %	4
Grain	Płatki owsiane	0.8 kg (9.8%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.7 kg (8.5%)	71 %	1100
Grain	Simpsons - Roasted Barley	0.7 kg (8.5%)	70 %	1084

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	60 min	16.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	1000 g	Boil	15 min