

Milk Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **30**
- SRM **48.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **25 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **46.9 liter(s)**
- Total mash volume **65.7 liter(s)**

Steps

- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **46.9 liter(s)** of strike water to **82.4C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **-0.5 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|--------|------|
| Grain | Pszeniczny S | 5 kg (25.9%) | 85 % | 4 |
| Grain | Strzegom Pilzneński S | 5 kg (25.9%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (2.6%) | 68 % | 400 |
| Grain | Caraamber | 0.2 kg (1%) | 75 % | 59 |
| Grain | Briess - Chocolate Malt | 0.25 kg (1.3%) | 60 % | 690 |
| Grain | Słód Caramunich Typ II Weyermann | 0.28 kg (1.5%) | 73 % | 120 |
| Grain | Viking Pale Ale malt S | 6.1 kg (31.6%) | 80 % | 5 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (2.6%) | 76.1 % | 0 |
| Grain | Caramel/Crystal Malt S | 0.95 kg (4.9%) | 72 % | 236 |
| Grain | Pszeniczny Czekoladowy Weyermann S | 0.5 kg (2.6%) | 77 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|-------|------|--------|------|
| Boil | lunga | 30 g | 60 min | 11 % |
|------|-------|------|--------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |