

# Milk Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **36**
- SRM **34.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **7.6 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (78.4%)	80 %	5
Grain	Strzegom Karmel 150	0.15 kg (5.9%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.1 kg (3.9%)	68 %	1200
Grain	Jęczmień palony	0.15 kg (5.9%)	55 %	985
Grain	Strzegom Karmel 300	0.1 kg (3.9%)	70 %	299
Grain	Strzegom Barwiący	0.05 kg (2%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Boil	10 min