

# Milk Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **30**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (63.5%)	83 %	6
Grain	Amber Malt	0.5 kg (7.9%)	75 %	43
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3
Grain	Strzegom Pszeniczny	0.3 kg (4.8%)	81 %	6
Grain	Jęczmień palony	0.35 kg (5.6%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4%)	68 %	1200
Sugar	Milk Sugar (Lactose)	0.5 kg (7.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Liquid	1000 ml	White Labs