

Milk stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **38.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny Maris Otter Pale Ale 5-7,5 EBC Thomas Fawcett	2 kg (65.6%)	80 %	6
Grain	Słód owsiany Fawcett	0.2 kg (6.6%)	61 %	5
Grain	Czekoladowy viking	0.25 kg (8.2%)	68 %	1100
Grain	Jęczmień palony	0.15 kg (4.9%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.3 kg (9.8%)	76.1 %	0
Grain	Fawcett - Crystal	0.15 kg (4.9%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	60 min	5 %
Boil	East Kent Goldings	10 g	60 min	5.8 %
Aroma (end of boil)	East Kent Goldings	15 g	10 min	5.1 %