

# Milk stout

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **25**
- SRM **20.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **31.6 liter(s)**
- Total mash volume **44.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **31.6 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **31.7 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield  | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | Pilzneński                    | 8.5 kg (58%)   | 81 %   | 4   |
| Grain | Monachijski                   | 3.2 kg (21.8%) | 80 %   | 16  |
| Grain | Strzegom<br>Czekoladowy jasny | 0.25 kg (1.7%) | 68 %   | 400 |
| Grain | Strzegom Karmel<br>600        | 0.25 kg (1.7%) | 68 %   | 601 |
| Grain | Strzegom<br>Czekoladowy 400   | 0.2 kg (1.4%)  | 68 %   | 400 |
| Grain | Jęczmień palony               | 0.25 kg (1.7%) | 55 %   | 985 |
| Sugar | Milk Sugar (Lactose)          | 2 kg (13.7%)   | 76.1 % | 0   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 60 g   | 60 min | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 20 g   | ---        |