

## Milk Stout 2

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **40.4**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **11.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount         | Yield  | EBC  |
|-------|---------------------------------|----------------|--------|------|
| Grain | Monachijski                     | 1.3 kg (30.2%) | 80 %   | 16   |
| Grain | Strzegom Wiedeński              | 0.9 kg (20.9%) | 79 %   | 10   |
| Grain | Weyermann - Dehusked Carafa III | 0.11 kg (2.6%) | 70 %   | 1024 |
| Grain | Płatki owsiane                  | 0.5 kg (11.6%) | 60 %   | 3    |
| Grain | Abbey Malt Weyermann            | 0.2 kg (4.6%)  | 75 %   | 45   |
| Grain | Strzegom Karmel 600             | 0.2 kg (4.6%)  | 68 %   | 601  |
| Sugar | Milk Sugar (Lactose)            | 0.6 kg (13.9%) | 76.1 % | 0    |
| Grain | Carafa II                       | 0.2 kg (4.6%)  | 70 %   | 812  |
| Grain | Weyermann - Chocolate Wheat     | 0.3 kg (7%)    | 74 %   | 788  |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 22 g   | 60 min | 10 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                              |     |        |       |                  |
|------------------------------|-----|--------|-------|------------------|
| FM13 Irlandzkie<br>Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |
|------------------------------|-----|--------|-------|------------------|