

Milk Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **33.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|----------------|-------|-----|
| Grain | Best malt | 2.5 kg (65.8%) | 72 % | 5 |
| Grain | Strzegom Karmel 300 | 0.25 kg (6.6%) | 72 % | 300 |
| Grain | Strzegom Karmel 150 | 0.25 kg (6.6%) | 72 % | 150 |
| Grain | Czekoladowy 900 | 0.3 kg (7.9%) | 72 % | 900 |
| Grain | Jęczmień palony | 0.05 kg (1.3%) | 72 % | 985 |
| Sugar | Laktoza | 0.3 kg (7.9%) | 95 % | 0 |
| Adjunct | Płatki owsiane | 0.15 kg (3.9%) | 72 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Golding | 22 g | 60 min | 3.1 % |
| Boil | Fuggles | 18 g | 60 min | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|---------|--------|------------|
| White Labs WLP007 Dry English Ale | Ale | Culture | 50 g | White Labs |

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=JKF4YML>
Jęczmień palony i sól czekoladowy dodane na ostatnie 15min etapu zacierania 67 stopni.
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