

# Milk Stout

- Gravity **15.2 BLG**
- ABV ---
- IBU **28**
- SRM **36.1**
- 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 **7 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount          | Yield  | EBC  |
|-------|----------------------------------|-----------------|--------|------|
| Grain | Briess - Pale Ale Malt           | 2.62 kg (68.2%) | 79 %   | 6    |
| Grain | Pszeniczny                       | 0.23 kg (6%)    | 85 %   | 4    |
| Grain | Abbey Castle                     | 0.11 kg (2.9%)  | 80 %   | 45   |
| Grain | Strzegom<br>Czekoladowy jasny    | 0.11 kg (2.9%)  | 68 %   | 400  |
| Grain | Strzegom<br>Czekoladowy ciemny   | 0.11 kg (2.9%)  | 68 %   | 1200 |
| Grain | Weyermann -<br>Carafa II Special | 0.11 kg (2.9%)  | 65 %   | 1150 |
| Sugar | Milk Sugar (Lactose)             | 0.55 kg (14.3%) | 76.1 % | 0    |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Marynka  | 10 g   | 60 min | 9.5 %      |
| Boil                | Marynka  | 15 g   | 15 min | 9.5 %      |
| Aroma (end of boil) | Premiant | 15 g   | 5 min  | 7.85 %     |
| Aroma (end of boil) | Premiant | 15 g   | 1 min  | 7.85 %     |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale         | Slant       | 120 ml        | ---               |

### **Extras**

| <b>Type</b> | <b>Name</b>     | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-----------------|---------------|----------------|-------------|
| Spice       | Ziarna kakaowca | 70 g          | Boil           | 70 min      |
| Water Agent | Gips piwowarski | 4 g           | Mash           | 40 min      |
| Fining      | Mech irlandzki  | 5 g           | Boil           | 15 min      |