

# Milk Stout

- Gravity **12.2 BLG**
- ABV ---
- IBU **27**
- SRM **40**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **34 liter(s)** of **76C** water or to achieve **48.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (73.2%)	79 %	6
Grain	Amber Malt	0.2 kg (2.4%)	75 %	100
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.4%)	68 %	1200
Grain	Jęczmień palony	0.8 kg (9.8%)	55 %	985
Sugar	Milk Sugar (Lactose)	1 kg (12.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11.9 %
Boil	Admiral	15 g	60 min	14.3 %
Aroma (end of boil)	Fuggles	25 g	15 min	4.5 %
Aroma (end of boil)	Fuggles	25 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis