

Milk Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **35.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale | 3 kg (46.4%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (3.1%) | 68 % | 400 |
| Grain | Carafa II | 0.25 kg (3.9%) | 70 % | 812 |
| Grain | Carafa III | 0.25 kg (3.9%) | 70 % | 1034 |
| Grain | Strzegom Karmel 150 | 0.3 kg (4.6%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.25 kg (3.9%) | 70 % | 299 |
| Grain | Weyermann Specjal W | 0.25 kg (3.9%) | 68 % | 300 |
| Grain | Monachijski | 0.5 kg (7.7%) | 80 % | 16 |
| Grain | Płatki owsiane prażone | 0.7 kg (10.8%) | 85 % | 3 |
| Sugar | Laktoza | 0.77 kg (11.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 12.78 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|----------|
| Flavor | Wiórki kokosowe prażone | 500 g | Secondary | 7 day(s) |
| Flavor | Espresso | 200 g | Secondary | 7 day(s) |
| Spice | 3 Laski wanilii | 15 g | Secondary | 7 day(s) |

Notes

- Płatki owsiane prażone 150 stopni/30min na dzień przed warzeniem.
 Wiórki prażone 150 stopni/15min i odsączone na ręcznikach papierowych
 Espresso ostudzić do temp pokojowej :)
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