

# Milk Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **30.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.1 kg (63.6%)	79 %	6
Grain	Weyermann - Carapils	0.25 kg (7.6%)	75 %	4
Grain	Barley, Flaked	0.2 kg (6.1%)	70 %	4
Grain	Strzegom Karmel 600	0.125 kg (3.8%)	68 %	601
Grain	Jęczmień palony	0.125 kg (3.8%)	1 %	985
Grain	Weyermann - Carafa II Special	0.15 kg (4.5%)	1 %	837
Sugar	Milk Sugar (Lactose)	0.35 kg (10.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	5 g	---

## Extras

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

Type	Name	Amount	Use for	Time
Water Agent	Kreda	2 g	Mash	60 min