

MILK STOUT

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **33**
- SRM **37.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.1 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|--------|------|
| Grain | Pale Ale | 5 kg (70.9%) | 80 % | 7 |
| Grain | Karmelowy ciemny | 0.5 kg (7.1%) | 75 % | 600 |
| Grain | Czekoladowy ciemny | 0.5 kg (7.1%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.3 kg (4.3%) | 85 % | 3 |
| Sugar | Laktoza | 0.75 kg (10.6%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Herkules | 20 g | 60 min | 20 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|----------|
| Flavor | Płatki dębowe Bourbon | 50 g | Secondary | 7 day(s) |