

# milk stout

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- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **37**
- SRM **61.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **45.5 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **32.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

| Type    | Name                             | Amount        | Yield | EBC  |
|---------|----------------------------------|---------------|-------|------|
| Grain   | Pale Malt (2 Row) Bel            | 10 kg (76.3%) | 80 %  | 6    |
| Grain   | Fawcett - Pszeniczny Czekoladowy | 1 kg (7.6%)   | 73 %  | 780  |
| Grain   | Carafa III                       | 0.7 kg (5.3%) | 70 %  | 1034 |
| Grain   | Jęczmień palony                  | 0.5 kg (3.8%) | 55 %  | 985  |
| Grain   | Płatki owsiane                   | 0.8 kg (6.1%) | 85 %  | 3    |
| Adjunct | Milk Sugar (Lactose)             | 0.1 kg (0.8%) | --- % | ---  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 60 g   | 70 min | 11 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Safale     |

## 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     |
|-------|-----------------|--------|-----------|----------|
| Spice | ZIARNO KAKAOWCA | 20 g   | Secondary | 5 day(s) |
| Spice | ziarna kawy     | 50 g   | Secondary | 5 day(s) |