

milk stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **47.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **8.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (46.9%)	80 %	5
Grain	Strzegom Pilzneński	0.5 kg (15.6%)	80 %	4
Grain	Strzegom pszenica prażona	0.2 kg (6.2%)	70 %	1000
Grain	Strzegom Czekoladowy ciemny	0.15 kg (4.7%)	68 %	1200
Grain	Strzegom Barwiący	0.2 kg (6.2%)	68 %	1300
Grain	Płatki owsiane	0.2 kg (6.2%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.25 kg (7.8%)	76.1 %	0
Grain	Biscuit Malt	0.2 kg (6.2%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Magnat	5 g	60 min	11.2 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Wiórki kokosowe	200 g	Boil	15 min