

# Milk Stout

- Gravity **14.4 BLG**
- ABV ---
- IBU **26**
- SRM **40**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **58 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **62.8C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (70.2%)	85 %	7
Grain	Caramunich Malt	0.6 kg (10.5%)	71.7 %	110
Grain	Carafa II	0.4 kg (7%)	70 %	812
Grain	Special B Malt	0.7 kg (12.3%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	15 g	60 min	12.9 %
Aroma (end of boil)	Green Bullet	15 g	10 min	12.9 %
Dry Hop	Calypso	30 g	7 day(s)	14.9 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Flavor	laktoza	1000 g	Boil	15 min
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