

# MILK STOUT

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **32.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (70.6%)	85 %	7
Grain	Jęczmień palony	0.15 kg (3.5%)	55 %	1400
Grain	Carafa III	0.2 kg (4.7%)	70 %	1400
Grain	Simpsons - Coffee Malt	0.2 kg (4.7%)	74 %	500
Grain	Strzegom Karmel 150	0.2 kg (4.7%)	75 %	150
Grain	Płatki owsiane	0.5 kg (11.8%)	85 %	3

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	2 g	Boil	10 min
Flavor	śliwka wędzona	500 g	Boil	5 min
Flavor	LAKTOZA	300 g	Boil	5 min

## Notes

- fermentacja burzliwa 7 dni  
fermentacja cicha 7 dni  
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