

# Milk Stout

- Gravity **13.4 BLG**
- ABV ---
- IBU **36**
- SRM **40**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount       | Yield | EBC  |
|-------|--------------------------|--------------|-------|------|
| Grain | Pilzneński               | 2 kg (40%)   | 81 %  | 4    |
| Grain | Monachijski              | 1 kg (20%)   | 80 %  | 16   |
| Grain | Strzegom Karmel 30       | 0.5 kg (10%) | 75 %  | 30   |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (10%) | 68 %  | 400  |
| Grain | Jęczmień palony          | 0.5 kg (10%) | 65 %  | 1000 |
| Grain | Kawowy                   | 0.5 kg (10%) | 77 %  | 250  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 70 min | 10.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

## Extras

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