

Milk Stout

- Gravity **15.2 BLG**
- ABV ---
- IBU **29**
- SRM **32.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	2.8 kg (46.7%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.3%)	68 %	400
Grain	Carafa II	0.2 kg (3.3%)	70 %	812
Grain	Carafa III	0.2 kg (3.3%)	70 %	1034
Grain	Strzegom Karmel 150	0.3 kg (5%)	75 %	150
Grain	Strzegom Karmel 300	0.25 kg (4.2%)	70 %	299
Grain	Weyermann Specjal W	0.25 kg (4.2%)	68 %	300
Grain	Monachijski	0.5 kg (8.3%)	80 %	16
Grain	Płatki owsiane prażone	0.7 kg (11.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.6 kg (10%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12.78 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Wiórki kokosowe prażone	500 g	Secondary	7 day(s)
Flavor	Espresso	200 g	Secondary	7 day(s)
Spice	Laska wanilii	15 g	Secondary	7 day(s)