

Milk Stout Kuźnia Piwowarów

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **26**
- SRM **29.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (52.2%)	90 %	---
Grain	Strzegom Karmel 300	0.3 kg (8.7%)	80 %	299
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2.9%)	73 %	1001
Grain	Strzegom Czekoladowy jasny	0.1 kg (2.9%)	80 %	400
Grain	Carafa Typ II	0.1 kg (2.9%)	80 %	---
Grain	Carafa Typ III	0.1 kg (2.9%)	80 %	---
Grain	Strzegom pszenica prażona	0.1 kg (2.9%)	70 %	1000
Sugar	Milk Sugar (Lactose)	0.25 kg (7.2%)	76.1 %	0
Grain	Monachijski	0.25 kg (7.2%)	80 %	16
Grain	Płatki owsiane	0.35 kg (10.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	12 g	60 min	13.2 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Kokos prażony	270 g	Secondary	7 day(s)
Flavor	6x espresso	0.32 g	Secondary	7 day(s)
Flavor	4x laski wanilli	0.32 g	Secondary	7 day(s)