

## Milk stout/rum

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- Gravity **12.9 BLG**
- ABV ---
- IBU **11**
- SRM **30**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (38.5%)	81 %	4
Grain	Strzegom Monachijski typ II	2 kg (38.5%)	79 %	22
Grain	Strzegom Karmel 150	0.2 kg (3.8%)	75 %	150
Grain	Jęczmień palony	0.4 kg (7.7%)	55 %	985
Grain	Płatki owsiane	0.4 kg (7.7%)	85 %	3
Grain	słod kawowy	0.2 kg (3.8%)	80 %	500

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %
Boil	Golding	20 g	15 min	5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	wanilia	10 g	Secondary	---
Flavor	ziarna kawy	10 g	Secondary	---
Flavor	płatki kokosowe	10 g	Secondary	---