

Milk Stout v.1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **38.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.95 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (56.6%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy 1200 | 0.6 kg (11.3%) | 68 % | 1202 |
| Grain | Viking melanoidynowy | 0.4 kg (7.5%) | 75 % | 60 |
| Grain | Simpsons - Coffee Malt | 0.2 kg (3.8%) | 74 % | 250 |
| Grain | Jęczmień palony | 0.1 kg (1.9%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 1 kg (18.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12.09 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |