

Milk Stout weselny

- Gravity **15.2 BLG**
- ABV ---
- IBU **27**
- SRM **34.1**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 1 kg (25.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (50.6%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.4 kg (10.1%) | 85 % | 3 |
| Grain | Weyermann - Dehusked Carafo II | 0.3 kg (7.6%) | 70 % | 837 |
| Grain | Strzegom Barwiący | 0.1 kg (2.5%) | 68 % | 1300 |
| Sugar | Milk Sugar (Lactose) | 0.15 kg (3.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| KVEIK OSLO | Ale | Slant | 10 ml | Garshol |