

Milk Stout Weselny

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **26.6**
- 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 **3.4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.4 kg (47.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.8%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.3 kg (5.9%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (5.9%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.3 kg (5.9%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.3 kg (5.9%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.3 kg (5.9%) | 85 % | 3 |
| Sugar | Laktoza | 0.7 kg (13.7%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Tradition | 20 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| US-05 | Ale | Dry | 11 g | Fermentis |