

# Milk stout XYZ

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **23**
- SRM **32.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.3 kg (66.7%)	80 %	8
Grain	Strzegom Karmel 150	0.2 kg (5.8%)	75 %	150
Sugar	Milk Sugar (Lactose)	0.4 kg (11.6%)	76.1 %	0
Grain	Oats, Flaked	0.2 kg (5.8%)	80 %	2
Grain	Strzegom Czekoladowy ciemny	0.35 kg (10.1%)	68 %	800

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Wanilia	6 g	Secondary	14 day(s)

## Notes

- Umieść całe ziarno lub przekrojony pusty strąk na dnie kadzi fermentacyjnej.  
Przed założeniem pokrywy i rurki fermentacyjnej na fermentor wtórny, wlej piwo na laski wanilii.  
Zazwyczaj potrzeba 2-4 tygodni, aby wyekstrahować wanilię do piwa.  
*Nov 3, 2024, 8:54 PM*