

# 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*