

Milk stout z dodatkami (wkisnie)

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **19**
- SRM **42**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.7 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	3.6 kg (57.1%)	81 %	4
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3
Grain	Carabody	0.4 kg (6.3%)	78 %	8
Grain	Crystal malt	0.4 kg (6.3%)	75 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (6.3%)	3 %	1001
Grain	Strzegom pszenica prażona	0.4 kg (6.3%)	70 %	1000
Sugar	Milk Sugar (Lactose)	0.6 kg (9.5%)	76.1 %	0
Grain	Weyermann - Carawheat	0.1 kg (1.6%)	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	19.8 g	safale

Extras

Type	Name	Amount	Use for	Time
Fining	Wirfloc	1.8 g	Boil	5 min
Flavor	Wisnie	1500 g	Secondary	5 day(s)
Other	gips piwowarski	5 g	Mash	60 min