

# MilkStout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **39.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (21.1%)	80 %	5
Grain	Strzegom Karmel 600	0.3 kg (4.9%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.3 kg (4.9%)	68 %	1202
Grain	Caraaroma	0.3 kg (4.9%)	78 %	350
Grain	Płatki pszeniczne	0.4 kg (6.5%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.75 kg (12.2%)	76.1 %	0
Grain	Płatki owsiane	1 kg (16.3%)	85 %	3
Grain	Strzegom Monachijski typ I	1.3 kg (21.1%)	79 %	16
Grain	Weyermann - Chocolate Rye	0.25 kg (4.1%)	20 %	600
Grain	Weyermann - Chocolate Wheat	0.25 kg (4.1%)	74 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	45 min	11 %
Boil	Marynka	15 g	45 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	---

## Notes

- skórka pom  
marchew  
laska wan  
sok pom  
*Sep 30, 2017, 10:21 PM*
- Słody jasne i płatki wrzucone w 71st i zbite do 67st trzymane przez 40min potem dodane słody ciemne na 30min.  
*Nov 28, 2017, 10:50 AM*