

# Milkstout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **23.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (52.6%)	80 %	7
Grain	Oats, Flaked	2 kg (21.1%)	80 %	2
Grain	Monachijski	1 kg (10.5%)	80 %	16
Grain	Carafa III	0.5 kg (5.3%)	70 %	1034
Grain	Brown Malt (British Chocolate)	0.5 kg (5.3%)	70 %	128
Grain	Caramel/Crystal Malt - 10L	0.5 kg (5.3%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	40 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	100 ml	Fermentum Mobile