

# MilkstoutLaktacyjny

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **39.5**

## 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 **20.9 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name            | Amount         | Yield | EBC  |
|-------|-----------------|----------------|-------|------|
| Grain | Pale Ale        | 3.3 kg (47.3%) | 80 %  | 6    |
| Grain | Pszeniczny      | 0.5 kg (7.2%)  | 85 %  | 5    |
| Grain | Pilzneński      | 2 kg (28.7%)   | 81 %  | 4    |
| Grain | Carafa          | 0.48 kg (6.9%) | 70 %  | 1150 |
| Grain | Jęczmień palony | 0.5 kg (7.2%)  | 55 %  | 1000 |
| Grain | Płatki owsiane  | 0.2 kg (2.9%)  | 85 %  | 3    |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Saaz   | 30 g   | 30 min | 2.93 %     |
| Boil    | Magnat | 25 g   | 60 min | 14 %       |

## Yeasts

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

## Extras

| Type   | Name    | Amount | Use for | Time     |
|--------|---------|--------|---------|----------|
| Flavor | Laktoza | 750 g  | Primary | 4 day(s) |