

# Mleczny Milk Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **28**
- SRM **34**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Viking Munich Malt	1 kg (14.3%)	78 %	18
Grain	Strzegom Czekoladowy 1200	0.4 kg (5.7%)	68 %	1202
Grain	Weyermann - Carafa I	0.4 kg (5.7%)	70 %	690
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (10%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Notes

- 0,7 laktozy dodajemy na 20 minut przed końcem gotowania  
*Aug 28, 2020, 4:24 PM*