

# Peated Belgian Milk Stout

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **32**
- SRM **34.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Torf bruntal	2.4 kg (60.2%)	80 %	4
Grain	Płatki owsiane	0.35 kg (8.8%)	85 %	3
Grain	Jęczmień palony	0.27 kg (6.8%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.4 kg (10%)	76.1 %	0
Grain	Weyermann - Chocolate Rye	0.27 kg (6.8%)	20 %	493
Grain	Abbey Malt Weyermann	0.3 kg (7.5%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	40 min	11.5 %