

# Salty Rumble - Salted Milk Stout

- Gravity **15.9 BLG**
- ABV ---
- IBU **29**
- SRM **54.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield  | EBC  |
|-------|----------------------------------|----------------|--------|------|
| Grain | Simpsons - Maris Otter           | 4.5 kg (69.8%) | 81 %   | 6    |
| Grain | Brown Malt (British Chocolate)   | 0.5 kg (7.8%)  | 70 %   | 128  |
| Grain | Caraaroma                        | 0.5 kg (7.8%)  | 78 %   | 400  |
| Sugar | Milk Sugar (Lactose)             | 0.5 kg (7.8%)  | 76.1 % | 0    |
| Grain | Strzegom Czekoladowy ciemny      | 0.2 kg (3.1%)  | 68 %   | 1200 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (3.9%) | 73 %   | 1200 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 50 g   | 60 min | 5.8 %      |

## Yeasts

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

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Flavor | sól himalajska | 20 g   | Boil    | 10 min |