

#14 Milk Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **40.8**
- 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 **75 %**
- Liquor-to-grist ratio **3.54 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.7 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **77C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.5 kg (44.2%)	80 %	5
Grain	Monachijski	1.5 kg (26.5%)	80 %	16
Grain	Caraaroma	0.35 kg (6.2%)	78 %	400
Grain	Pszeniczny Czekoladowy	0.3 kg (5.3%)	73 %	1001
Grain	Weyermann - Carafa II	0.3 kg (5.3%)	70 %	837
Grain	Jęczmień palony	0.2 kg (3.5%)	55 %	1100
Grain	Płatki owsiane	0.5 kg (8.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	10.5 %
Boil	Lublin (Lubelski)	15 g	15 min	3.8 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	15 min