

Milk Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **29**
- SRM **41.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.5 kg (26.3%)	81 %	4
Liquid Extract	Bruntal Pale Ale	1.7 kg (29.8%)	80 %	35
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (29.8%)	90 %	621
Grain	Płatki owsiane	0.8 kg (14%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min
Flavor	Wiórki kokosowe	750 g	Secondary	7 day(s)

Flavor	espresso	230 g	Secondary	7 day(s)
Flavor	Laska wanilii	5 g	Secondary	7 day(s)

Notes

- Płatki owsiane błyskawiczne prażone w piekarniku w 150°C, dwa dni przed zacieraniem.
Wiórki kokosowe prażone na patelni przez 30 min na małym ogniu celem ekstrakcji tłuszczu.
Laski wanilii 5 szt. podgrzane na patelni przed dodaniem na fermentację cichą.
Oct 16, 2020, 3:12 PM