

# Milk Stout

- Gravity **15.2 BLG**
- ABV ---
- IBU **37**
- SRM **72.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale                | 4 kg (69.6%)   | 79 %  | 6    |
| Grain | Jęczmień palony                  | 0.3 kg (5.2%)  | 55 %  | 985  |
| Grain | Strzegom<br>Czekoladowy ciemny   | 0.4 kg (7%)    | 68 %  | 1200 |
| Grain | Strzegom Barwiący                | 0.3 kg (5.2%)  | 68 %  | 1300 |
| Grain | Karmelowy<br>Pszeniczny Strzegom | 0.5 kg (8.7%)  | 79 %  | 130  |
| Grain | Płatki owsiane                   | 0.25 kg (4.3%) | 85 %  | 3    |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 30 g   | 40 min | 13.5 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 120 ml | Safale     |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |         |       |      |       |
|--------|---------|-------|------|-------|
| Flavor | Laktoza | 500 g | Boil | 1 min |
|--------|---------|-------|------|-------|