

Milk Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **38.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (48.4%)	85 %	7
Grain	Słód monachijski	1 kg (16.1%)	80 %	22
Grain	Jęczmień palony	0.3 kg (4.8%)	60 %	1100
Grain	Czekoladowy Pszeniczny	0.3 kg (4.8%)	60 %	1100
Grain	Caraaroma	0.3 kg (4.8%)	78 %	400
Grain	Płatki owsiane	0.4 kg (6.5%)	70 %	3
Grain	płatki jęczmienne	0.4 kg (6.5%)	60 %	4
Adjunct	Milk Sugar (Lactose)	0.5 kg (8.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	6.6 %
Boil	Sybilla	20 g	20 min	6.6 %

Yeasts

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

Type	Name	Amount	Use for	Time
Other	Whirlfloc T	0 g	Mash	---
Pół Tabletki				
Other	Glukoza	100 g	Bottling	---