Milk Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **30**
- SRM **48.8**
- 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 **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **25 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **46.9 liter(s)**
- Total mash volume **65.7 liter(s)**

Steps

- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **46.9 liter(s)** of strike water to **82.4C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **-0.5 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny S	5 kg *(25.9%)*	85 %	4
Grain	Strzegom Pilzneński S	5 kg *(25.9%)*	80 %	4
Grain	Strzegom Czekoladowy 400	0.5 kg *(2.6%)*	68 %	400
Grain	Caraamber	0.2 kg *(1%)*	75 %	59
Grain	Briess - Chocolate Malt	0.25 kg *(1.3%)*	60 %	690
Grain	Słód Caramunich Typ II Weyermann	0.28 kg *(1.5%)*	73 %	120
Grain	Viking Pale Ale malt S	6.1 kg *(31.6%)*	80 %	5
Sugar	Milk Sugar (Lactose)	0.5 kg *(2.6%)*	76.1 %	0
Grain	Caramel/Crystal Malt S	0.95 kg *(4.9%)*	72 %	236
Grain	Pszeniczny Czekoladowy Weyermann S	0.5 kg *(2.6%)*	77 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Boil	lunga	30 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

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