

Milk Stout OK

- Gravity **13.3 BLG**
- ABV ---
- IBU **32**
- SRM **36.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (86.2%)	79 %	6
Grain	Caramunich Malt	0.3 kg (5.2%)	71.7 %	110
Grain	Jęczmień palony	0.3 kg (5.2%)	55 %	985
Grain	Weyermann - Carafa I	0.2 kg (3.4%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	32 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	450 g	Boil	15 min

Notes

- glukoza 3g/but

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

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