Milk Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **32.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(38.5%)*	80 %	4
Grain	Viking Pale Ale malt	1.3 kg *(25%)*	80 %	5
Grain	Płatki owsiane	0.5 kg *(9.6%)*	85 %	3
Grain	Pszeniczny	0.3 kg *(5.8%)*	85 %	4
Grain	Strzegom Czekoladowy ciemny	0.35 kg *(6.7%)*	68 %	1200
Grain	Strzegom Karmel 150	0.4 kg *(7.7%)*	75 %	150
Grain	Strzegom kawowy ciemny	0.35 kg *(6.7%)*	68 %	500

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	18 g	Safale

Extras

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

Type	Name	Amount	Use for	Time
Other	Laktoza	650 g	Boil	10 min