

Milk Stout 2

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **40.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

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

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1.3 kg (30.2%)	80 %	16
Grain	Strzegom Wiedeński	0.9 kg (20.9%)	79 %	10
Grain	Weyermann - Dehusked Carafo III	0.11 kg (2.6%)	70 %	1024
Grain	Płatki owsiane	0.5 kg (11.6%)	60 %	3
Grain	Abbey Malt Weyermann	0.2 kg (4.6%)	75 %	45
Grain	Strzegom Karmel 600	0.2 kg (4.6%)	68 %	601
Sugar	Milk Sugar (Lactose)	0.6 kg (13.9%)	76.1 %	0
Grain	Carafo II	0.2 kg (4.6%)	70 %	812
Grain	Weyermann - Chocolate Wheat	0.3 kg (7%)	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	22 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile
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