

W011 - Milk Stout - mint

- Gravity **11.9 BLG**
- ABV **3.7 %**
- IBU **31.7**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.67 liter(s)**

Mash information

- Mash efficiency **16 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.6 liter(s)**
- Total mash volume **48.8 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **36.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **-5.7 liter(s)** of **76C** water or to achieve **18.67 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	(de) CHÂTEAU PALE ALE	5 kg	81 %	21
Grain	BEST Vienna (BESTMALZ)	4.5 kg	82.5 %	23
Grain	Oats, Flaked	1 kg	80 %	4
Grain	(de) CHÂTEAU CAFÉ LIGHT®	0.5 kg	77 %	666
Grain	Caraaroma (Weyermann)	0.5 kg	73.58 %	934
Sugar	Milk Sugar (Lactose)	0.5 kg	76.1 %	-1
Grain	(de) CHÂTEAU CHOCOLAT	0.5 kg	75 %	2402
Grain	(de) CHÂTEAU ROASTED BARLEY	0.2 kg	65 %	3203

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	10 g	60 min	8 %
Boil	Target	10 g	30 min	8 %
Boil	East Kent Goldings (EKG)	20 g	15 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Scottish Ale	Ale	Liquid	124 ml	Wyeast Labs