

# RyeMilkStout

- Gravity **18.4 BLG**
- ABV ---
- IBU **21**
- SRM **34.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.3 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **10 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **10.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.25 kg (7.9%)	85 %	3
Grain	Strzegom Pale Ale	1 kg (31.7%)	79 %	6
Grain	Żytni	1 kg (31.7%)	85 %	8
Grain	Carahell	0.25 kg (7.9%)	77 %	26
Grain	Caraaroma	0.25 kg (7.9%)	78 %	400
Grain	Weyermann - Carafa III	0.1 kg (3.2%)	70 %	1024
Grain	Jęczmień palony	0.1 kg (3.2%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.2 kg (6.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	5 g	55 min	16.1 %
Boil	Vic Secret	10 g	5 min	16.1 %
Dry Hop	Vic Secret	10 g	4 day(s)	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US - 05	Ale	Dry	6 g	---
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