

#9 Milk Stout

- Gravity **14 BLG**
- ABV ---
- IBU **27**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (56.9%) | 85 % | 7 |
| Grain | Caraaroma | 0.5 kg (8.1%) | 78 % | 200 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (8.1%) | 68 % | 400 |
| Grain | Pszeniczny | 0.6 kg (9.8%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.45 kg (7.3%) | 65 % | 730 |
| Adjunct | Płatki jęczmienne | 0.6 kg (9.8%) | 10 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Kent Goldings | 25 g | 60 min | 6 % |
| Boil | Fuggles | 10 g | 40 min | 4.3 % |
| Boil | Kent Goldings | 25 g | 20 min | 6 % |
| Boil | Fuggles | 15 g | 15 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|--------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |
|-------------|-----|-----|--------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Flavor | Laktoza | 700 g | Boil | 10 min |
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |
| Flavor | Laktoza | 300 g | Secondary | 14 day(s) |