

Fruit milk stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **37.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Castle Pale Ale | 1.7 kg (51.5%) | 80 % | 8 |
| Grain | Castlemalting - Cara Clair | 0.4 kg (12.1%) | 78 % | 4 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (6.1%) | 73 % | 1001 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (9.1%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.2 kg (6.1%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (15.2%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 14 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |