

# Left Hand Milk Stout

- Gravity **11.7 BLG**
- ABV ---
- IBU **21**
- SRM **30**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **74C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.2 kg (60.8%)	78 %	6
Grain	Roasted Barley	0.5 kg (9.5%)	55 %	591
Grain	Caramel/Crystal Malt - 60L	0.35 kg (6.7%)	74 %	118
Grain	Briess - Chocolate Malt	0.35 kg (6.7%)	60 %	690
Grain	Munich Malt	0.35 kg (6.7%)	80 %	18
Grain	Barley, Flaked	0.28 kg (5.3%)	70 %	4
Grain	Oats, Flaked	0.23 kg (4.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	East Kent Goldings	30 g	10 min	5.1 %

## Yeasts

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

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min