

# Low alc milk stout

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- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **31**
- SRM **43.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (40%)	80 %	4
Grain	Carafa III	1 kg (40%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.5 kg (20%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	45 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kitzinger champagne	Champagne	Dry	11.5 g	Paul jakišťam

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	50 g	Secondary	7 day(s)