

MILK STOUT #1

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **38**
- SRM **36.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (50.4%)	82 %	4
Grain	Monachijski Ciemny Steinbach	0.8 kg (13.4%)	100 %	30
Grain	Strzegom Czekoladowy jasny	0.7 kg (11.8%)	68 %	400
Grain	Castle Cafe	0.3 kg (5%)	75.5 %	480
Grain	Caraaroma	0.1 kg (1.7%)	78 %	400
Grain	Strzegom pszenica prażona	0.35 kg (5.9%)	70 %	1000
Sugar	Milk Sugar (Lactose)	0.7 kg (11.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Slant	200 ml	Fermentis