

Milk Stout

- Gravity **15 BLG**
- ABV ---
- IBU **29**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|------|
| Grain | Aromatic Malt | 0.35 kg (6.7%) | 78 % | 51 |
| Grain | Jęczmień palony | 0.1 kg (1.9%) | 55 % | 1300 |
| Grain | Strzegom Karmel 600 | 0.4 kg (7.7%) | 68 % | 601 |
| Grain | Briess - Chocolate Malt | 0.3 kg (5.8%) | 60 % | 900 |
| Grain | Briess - Pale Ale Malt | 3.5 kg (67.3%) | 80 % | 8 |
| Grain | zakwaszający | 0.05 kg (1%) | 80 % | 15 |
| Sugar | laktoza | 0.5 kg (9.6%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 28 g | 70 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| m15 | Ale | Dry | 10 g | jack |

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 |
|-------|---------|--------|---------|--------|
| Other | laktoza | 500 g | Boil | 60 min |