

# milk stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **36.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.81 kg (63%)	79 %	6
Grain	Karmelowy żytni Strzegom	0.34 kg (11.7%)	75 %	150
Grain	Karmelowy Pszeniczny Strzegom	0.22 kg (7.8%)	79 %	130
Grain	Płatki owsiane	0.22 kg (7.8%)	85 %	3
Grain	Jęczmień palony	0.16 kg (5.7%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.11 kg (3.9%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	9.09 g	60 min	10 %
Boil	Lublin (Lubelski)	9.09 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	2.27 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	0.34 g	Mash	---