

## Milk stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **25.4**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **35.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **69 C**, Time **90 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **35.9 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt         | 3 kg (41.7%)   | 80 %  | 7    |
| Grain | Strzegom Pilzniejszy           | 2 kg (27.8%)   | 80 %  | 4    |
| Grain | Płatki owsiane                 | 0.4 kg (5.6%)  | 60 %  | 3    |
| Grain | Jęczmień palony                | 0.2 kg (2.8%)  | 55 %  | 1000 |
| Grain | Caraaroma                      | 0.4 kg (5.6%)  | 78 %  | 400  |
| Grain | Carafa III                     | 0.05 kg (0.7%) | 70 %  | 1100 |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (2.8%)  | 70 %  | 200  |
| Grain | Briess - Chocolate Malt        | 0.15 kg (2.1%) | 60 %  | 690  |
| Sugar | Laktoza                        | 0.8 kg (11.1%) | --- % | ---  |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 50 g   | 60 min | 7 %        |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-04 | Ale  | Dry  | 11.5 g | ---        |

### Extras

| Type        | Name    | Amount | Use for | Time   |
|-------------|---------|--------|---------|--------|
| Water Agent | Laktoza | 800 g  | Boil    | 15 min |