

# MILK STOUT

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **32**
- SRM **31.2**

## 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 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Halcyon	3 kg (47.6%)	80.5 %	5
Grain	Płatki owsiane	2 kg (31.7%)	85 %	3
Grain	Żytni	0.5 kg (7.9%)	85 %	8
Grain	Fawcett - Pale Chocolate	0.5 kg (7.9%)	71 %	600
Grain	Carafa III	0.3 kg (4.8%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	40 g	60 min	8.2 %
Aroma (end of boil)	Northdown	15 g	2 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	LAKTOZA	500 g	Boil	10 min