

# Milk Stout

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **34**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **20.3 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **68 C**, Time **15 min**
- Temp **79 C**, Time **15 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **79C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **20.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caraaroma	0.5 kg (10.8%)	78 %	400
Grain	Weyermann - Chocolate Wheat	0.25 kg (5.4%)	74 %	788
Grain	Roasted Barley	0.25 kg (5.4%)	55 %	591
Grain	Abbey Castle	0.25 kg (5.4%)	80 %	45
Grain	Pszeniczny	1 kg (21.5%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (43%)	80 %	5
Grain	Płatki owsiane	0.4 kg (8.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Boil	Magnat	20 g	30 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Laktoza	450 g	Boil	10 min
Fining	Whirlflock	2 g	Boil	5 min