

Milk stout 2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **38.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **71C**
- Keep mash **15 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (64.9%)	80 %	5
Grain	Strzegom Czekoladowy 1200	0.25 kg (6.5%)	68 %	1202
Grain	Fawcett - Crystal	0.2 kg (5.2%)	70 %	160
Grain	Jęczmień palony	0.2 kg (5.2%)	55 %	985
Grain	Płatki owsiane	0.2 kg (5.2%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (13%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	11 g	60 min	13.5 %

Extras

Type	Name	Amount	Use for	Time
Flavor	kakao	25 g	Mash	20 min