

## MILK STOUT #2

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **37**
- SRM **37**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **20 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (37.9%)	82 %	4
Grain	Strzegom Monachijski typ II	1 kg (15.2%)	79 %	22
Grain	Strzegom Czekoladowy jasny	1 kg (15.2%)	68 %	400
Grain	Weyermann Specjal W	0.5 kg (7.6%)	68 %	300
Grain	Caraaroma	0.2 kg (3%)	78 %	400
Grain	Pszeniczny	0.5 kg (7.6%)	85 %	4
Grain	Strzegom pszenica prażona	0.2 kg (3%)	70 %	1000
Sugar	Milk Sugar (Lactose)	0.7 kg (10.6%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	8.5 %
Aroma (end of boil)	Sabro	100 g	0 min	10 %
Dry Hop	Sabro	100 g	2 day(s)	10 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	200 ml	Fermentis