

Milk Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **33.7**
- 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 **15 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best malt	2.5 kg (65.8%)	72 %	5
Grain	Strzegom Karmel 300	0.25 kg (6.6%)	72 %	300
Grain	Strzegom Karmel 150	0.25 kg (6.6%)	72 %	150
Grain	Czekoladowy 900	0.3 kg (7.9%)	72 %	900
Grain	Jęczmień palony	0.05 kg (1.3%)	72 %	985
Sugar	Laktoza	0.3 kg (7.9%)	95 %	0
Adjunct	Płatki owsiane	0.15 kg (3.9%)	72 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	22 g	60 min	3.1 %
Boil	Fuggles	18 g	60 min	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP007 Dry English Ale	Ale	Culture	50 g	White Labs

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=JKF4YML>
Jęczmień palony i sól czekoladowy dodane na ostatnie 15min etapu zacierania 67 stopni.
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