

Milk Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **32.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 4 kg (53.3%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (13.3%) | 80 % | 16 |
| Grain | Pszeniczny | 0.5 kg (6.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 60 % | 3 |
| Grain | Jęczmień palony | 0.3 kg (4%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (6.7%) | 76.1 % | 0 |
| Grain | Carafa II | 0.25 kg (3.3%) | 70 % | 812 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (3.3%) | 68 % | 400 |
| Grain | Strzegom Karmel 300 | 0.1 kg (1.3%) | 70 % | 299 |
| Grain | Strzegom Barwiący | 0.1 kg (1.3%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Amarillo | 20 g | 10 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Nagazowanie 2.0 vol

Leżakowanie - jak najdłużej

fermentacja 2 tygodnie w 20 stopniach

May 14, 2023, 3:05 PM