

# Milk Stout

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- Gravity **15.2 BLG**
- ABV ---
- IBU **28**
- SRM **36.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.62 kg (68.2%)	79 %	6
Grain	Pszeniczny	0.23 kg (6%)	85 %	4
Grain	Abbey Castle	0.11 kg (2.9%)	80 %	45
Grain	Strzegom Czekoladowy jasny	0.11 kg (2.9%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.11 kg (2.9%)	68 %	1200
Grain	Weyermann - Carafa II Special	0.11 kg (2.9%)	65 %	1150
Sugar	Milk Sugar (Lactose)	0.55 kg (14.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	9.5 %
Boil	Marynka	15 g	15 min	9.5 %
Aroma (end of boil)	Premiant	15 g	5 min	7.85 %
Aroma (end of boil)	Premiant	15 g	1 min	7.85 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Slant	120 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	Ziarna kakaowca	70 g	Boil	70 min
Water Agent	Gips piwowarski	4 g	Mash	40 min
Fining	Mech irlandzki	5 g	Boil	15 min