

Milk Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **40.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **24.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	79 %	6.5
Grain	Viking Wheat Malt	1 kg (14.3%)	82 %	5
Grain	Viking Jęczmień prażony	0.25 kg (3.6%)	70 %	1000
Grain	Viking Karmelowy 600	0.25 kg (3.6%)	68 %	600
Grain	Viking Czekoladowy Ciemny	0.5 kg (7.1%)	67 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Glacier	50 g	60 min	5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Flavor	Laktoza	750 g	Boil	10 min
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Notes

- Ciemne słody na ostatnie 10 minut zacierania, po negatywnej próbie jodowej.
Laktoza na ostatnie 10 min gotowania.
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