

milk stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **47.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

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

Mash step by step

- Heat up **8.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 1.5 kg (46.9%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 0.5 kg (15.6%) | 80 % | 4 |
| Grain | Strzegom pszenica prażona | 0.2 kg (6.2%) | 70 % | 1000 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (4.7%) | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.2 kg (6.2%) | 68 % | 1300 |
| Grain | Płatki owsiane | 0.2 kg (6.2%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (7.8%) | 76.1 % | 0 |
| Grain | Biscuit Malt | 0.2 kg (6.2%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Magnat | 5 g | 60 min | 11.2 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Flavor | Wiórki kokosowe | 200 g | Boil | 15 min |