

# Milk Stout z maliną

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **18**
- SRM **37.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **11 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 **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.9 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	1.6 kg (46.7%)	80 %	5
Grain	Viking Pilsner malt	0.8 kg (23.4%)	82 %	4
Grain	Viking Wheat Malt	0.3 kg (8.8%)	83 %	5
Grain	Caraaroma	0.3 kg (8.8%)	78 %	400
Grain	carafa special III	0.3 kg (8.8%)	70 %	1100
Sugar	Milk Sugar (Lactose)	0.125 kg (3.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Other	maliny	280 g	Boil	2 min
Other	maliny	220 g	Secondary	14 day(s)

## Notes

- Milk Stout z malinami  
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