

# Milk Stout

- Gravity **13.3 BLG**
- ABV ---
- IBU **34**
- SRM **40**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (50.8%)	79 %	7
Grain	Strzegom Pilzneński	0.5 kg (16.9%)	80 %	3.4
Grain	Strzegom Czekoladowy	0.2 kg (6.8%)	70 %	1100
Grain	Strzegom Jęczmień prażony	0.15 kg (5.1%)	71 %	1000
Grain	Strzegom Barwiący	0.15 kg (5.1%)	71 %	1300
Sugar	Laktoza	0.25 kg (8.5%)	--- %	---
Grain	Oats, Flaked	0.2 kg (6.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	20 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	6 g	Safbrew

## Notes

- zacieranie : od początku pale ale, pilzneński, płatki owsiane a na ostatnie 10 minut słody ciemne. Pod koniec

gotowania dodać laktozę.  
*Jun 9, 2015, 8:25 AM*