

MilkStout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **39.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt | 1.3 kg (21.1%) | 80 % | 5 |
| Grain | Strzegom Karmel 600 | 0.3 kg (4.9%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (4.9%) | 68 % | 1202 |
| Grain | Caraaroma | 0.3 kg (4.9%) | 78 % | 350 |
| Grain | Płatki pszeniczne | 0.4 kg (6.5%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.75 kg (12.2%) | 76.1 % | 0 |
| Grain | Płatki owsiane | 1 kg (16.3%) | 85 % | 3 |
| Grain | Strzegom Monachijski typ I | 1.3 kg (21.1%) | 79 % | 16 |
| Grain | Weyermann - Chocolate Rye | 0.25 kg (4.1%) | 20 % | 600 |
| Grain | Weyermann - Chocolate Wheat | 0.25 kg (4.1%) | 74 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 15 g | 45 min | 11 % |
| Boil | Marynka | 15 g | 45 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | --- |

Notes

- skórka pom
marchew
laska wan
sok pom
Sep 30, 2017, 10:21 PM
- Słody jasne i płatki wrzucone w 71st i zbite do 67st trzymane przez 40min potem dodane słody ciemne na 30min.
Nov 28, 2017, 10:50 AM