

# MilkStout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **46**
- SRM **30.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **52 C**, Time **30 min**
- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (84.7%)	80 %	5
Grain	Caramunich® typ I	0.3 kg (5.1%)	73 %	80
Grain	Cafe 500 EBC	0.2 kg (3.4%)	75.5 %	480
Grain	Fawcett - Pale Chocolate	0.2 kg (3.4%)	71 %	1200
Grain	Carafa Specjal	0.2 kg (3.4%)	65 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	20 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	40 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Other	Laktoza	0.75 g	Boil	15 min
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