

Owsiany Milk Stout

- Gravity **15.2 BLG**
- ABV ---
- IBU **16**
- SRM **37.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **51 C**, Time **20 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|------|
| Grain | Viking melanoidynowy | 0.5 kg (6.7%) | 75 % | 60 |
| Grain | Strzegom Monachijski typ I | 4 kg (53.7%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (6.7%) | 68 % | 1200 |
| Grain | Strzegom Karmel 600 | 0.25 kg (3.4%) | 68 % | 600 |
| Grain | Słód owsiany Fawcett | 0.3 kg (4%) | 61 % | 5 |
| Grain | Acid Malt | 0.1 kg (1.3%) | 58.7 % | 6 |
| Grain | Viking Pale Ale malt colorado | 1 kg (13.4%) | 80 % | 5 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (9.4%) | 76.1 % | 0 |
| Grain | Jęczmień palony | 0.1 kg (1.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|---------------------|-------------|------|--------|-------|
| Boil | Marynka | 15 g | 30 min | 10 % |
| Aroma (end of boil) | Golding | 30 g | 5 min | 5 % |
| Aroma (end of boil) | Huell Melon | 30 g | 5 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|------|--------|-----------------|
| yeast bay | Ale | Dry | 11 g | Mangrove Jack's |