

## PAstry milk stout

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **25**
- SRM **37.3**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

### Steps

- Temp **69 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (62.5%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (15.6%)	79 %	10
Grain	Chocolate Wheat Castle Malting	0.25 kg (3.9%)	74 %	800
Grain	Chocolate Malt Castle Malting	0.25 kg (3.9%)	73 %	887
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (4.7%)	73 %	1001
Sugar	Milk Sugar (Lactose)	0.6 kg (9.4%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	22 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Other	gips piwowarski	4 g	Mash	80 min
Flavor	Kakaowiec	400 g	Secondary	7 day(s)
Flavor	Płatki moczone w burbonie	40 g	Secondary	7 day(s)