

# Raspberry Milk Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **37.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

## Steps

- Temp **66 C**, Time **120 min**

## Mash step by step

- Heat up **5.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **120 min** at **66C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (50%)	81 %	4
Grain	Special B Malt	0.1 kg (4.2%)	65.2 %	315
Grain	black fawcett	0.1 kg (4.2%)	50 %	1500
Grain	Abbey Malt Weyermann	0.2 kg (8.3%)	75 %	45
Grain	Jęczmień palony	0.1 kg (4.2%)	55 %	985
Grain	Carafa III	0.1 kg (4.2%)	70 %	1034
Grain	Weyermann - Carapils	0.1 kg (4.2%)	78 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (20.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	maliny	800 g	Secondary	14 day(s)
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