

## #15 Milk Stout z Thermomix

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **41**
- SRM **39.6**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **2.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.5 liter(s)**

### Steps

- Temp **70 C**, Time **90 min**

### Mash step by step

- Heat up **1.8 liter(s)** of strike water to **79.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **3.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.3 kg (41.1%)	80 %	5
Grain	Monachijski	0.23 kg (31.5%)	80 %	16
Grain	Płatki owsiane	0.06 kg (8.2%)	85 %	3
Grain	Carafa II	0.04 kg (5.5%)	70 %	1150
Grain	Strzegom Barwiący	0.04 kg (5.5%)	68 %	1450
Sugar	Milk Sugar (Lactose)	0.06 kg (8.2%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Ale	Slant	7 ml	Kveik