

#2 Milk Stout 12BLG

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **49.1**
- Style **Sweet 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.5 kg (18.5%)	80 %	4
Grain	Strzegom Pale Ale	1.5 kg (55.6%)	79 %	6
Grain	Jęczmień palony	0.15 kg (5.6%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (7.4%)	68 %	1200
Grain	Strzegom Barwiący	0.15 kg (5.6%)	68 %	1300
Grain	Płatki owsiane	0.2 kg (7.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Boil	1 min

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Warka z zestawu słodów z homebeer.pl
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