

#30 Milk Stout

- Gravity **19.1 BLG**
- ABV ---
- IBU **39**
- SRM **61.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **69 C**, Time **180 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **180 min** at **69C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|--------|------|
| Grain | Strzegom Pale Ale | 3 kg (38%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (25.3%) | 79 % | 16 |
| Grain | Kawowy Castlemalting 500 | 0.3 kg (3.8%) | 68 % | 500 |
| Grain | Strzegom Karmel 600 | 0.3 kg (3.8%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (6.3%) | 68 % | 1202 |
| Grain | Płatki jęczmienne | 0.5 kg (6.3%) | --- % | 4 |
| Grain | Castlemalting black of black jęczmień palony | 0.3 kg (3.8%) | 72 % | 500 |
| Sugar | Milk Sugar (Lactose) | 1 kg (12.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |