

## #5 Milk Stout

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **31.4**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

### Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC  |
|-------|-----------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale     | 3.5 kg (60.9%) | 79 %  | 6    |
| Grain | Strzegom Pszeniczny   | 0.5 kg (8.7%)  | 81 %  | 6    |
| Grain | Karmelowy Jasny 30EBC | 0.7 kg (12.2%) | 75 %  | 30   |
| Grain | Płatki owsiane        | 0.5 kg (8.7%)  | 85 %  | 3    |
| Grain | Weyermann - Carafa II | 0.2 kg (3.5%)  | 70 %  | 1100 |
| Grain | Jęczmień palony       | 0.35 kg (6.1%) | 70 %  | 1000 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 5.5 g  | Safale     |

### Extras

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

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Spice | Laktoza | 500 g  | Boil    | 20 min |

### Notes

- w 68°C (słody jasne + płatki)  
po 20 min w 72 słody ciemne + laktoza  
*Jul 16, 2018, 7:47 PM*