

#54 Milk Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **41.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **69 C**, Time **55 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **55 min** at **69C**
- Keep mash **15 min** at **72C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	1.47 kg (40.3%)	80 %	7
Grain	Pszeniczny	0.37 kg (10.1%)	85 %	4
Grain	Rye Malt	0.37 kg (10.1%)	63 %	10
Grain	Płatki owsiane	0.37 kg (10.1%)	85 %	3
Grain	Castle Cara Ruby	0.18 kg (4.9%)	78 %	45
Grain	Castle Cafe Light	0.18 kg (4.9%)	75.5 %	250
Grain	Weyermann - Chocolate Rye	0.14 kg (3.8%)	20 %	650
Grain	Weyermann - Dehusked Carafa III	0.27 kg (7.4%)	70 %	1400
Adjunct	Milk Powder	0.3 kg (8.2%)	51 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	45 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	91.67 g	Danstar