

#61 Milk Stout IV

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **28.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **11.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **11.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (63.3%)	80 %	7
Grain	Grodziski pszeniczny wędzony dębem	0.17 kg (7.2%)	80 %	3
Grain	Płatki owsiane	0.15 kg (6.3%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.08 kg (3.4%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.06 kg (2.5%)	68 %	1200
Grain	Abbey Malt Weyermann	0.06 kg (2.5%)	75 %	45
Grain	Weyermann - Carafa II Special	0.06 kg (2.5%)	65 %	1150
Grain	Strzegom Barwiący	0.04 kg (1.7%)	68 %	1300
Sugar	Milk Sugar (Lactose)	0.25 kg (10.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	50 min	11 %

Aroma (end of boil)	Cashmere	27 g	5 min	6.7 %
Aroma (end of boil)	lunga	4 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	70 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1 g	Boil	12 min