

## #9 Milk Stout

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- Gravity **14 BLG**
- ABV ---
- IBU **27**
- SRM **40**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **19.4 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (56.9%)	85 %	7
Grain	Caraaroma	0.5 kg (8.1%)	78 %	200
Grain	Strzegom Czekoladowy 400	0.5 kg (8.1%)	68 %	400
Grain	Pszeniczny	0.6 kg (9.8%)	85 %	4
Grain	Jęczmień palony	0.45 kg (7.3%)	65 %	730
Adjunct	Płatki jęczmienne	0.6 kg (9.8%)	10 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	25 g	60 min	6 %
Boil	Fuggles	10 g	40 min	4.3 %
Boil	Kent Goldings	25 g	20 min	6 %
Boil	Fuggles	15 g	15 min	4.3 %

### Yeasts

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

Type	Name	Amount	Use for	Time
Flavor	Laktoza	700 g	Boil	10 min
Fining	Mech Irlandzki	5 g	Boil	10 min
Flavor	Laktoza	300 g	Secondary	14 day(s)