

#99 Milk Stout V

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **35.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **13 %/h**
- Boil size **34.8 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **35.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **35 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **35 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (61.6%)	80 %	6
Grain	Płatki owsiane	0.7 kg (8.6%)	85 %	3
Grain	Pszeniczny	0.6 kg (7.4%)	85 %	4
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.7%)	68 %	1200
Grain	Abbey Malt Weyermann	0.25 kg (3.1%)	75 %	45
Grain	Weyermann - Carafa II Special	0.35 kg (4.3%)	65 %	1150
Grain	Strzegom Barwiący	0.12 kg (1.5%)	68 %	1300
Grain	BESTMALZ - Best Heidelberg	0.3 kg (3.7%)	80.5 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (6.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	27 g	50 min	11 %
Aroma (end of boil)	Cascade PL	20.5 g	15 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	2.5 g	Boil	12 min