

# Kolejowe Milk Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **35.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (51.7%)	82 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (17.2%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.2 kg (6.9%)	68 %	1200
Grain	Karmelowy Jasny 30EBC	0.2 kg (6.9%)	75 %	30
Grain	Melanoiden Malt	0.1 kg (3.4%)	80 %	39
Grain	Jęczmień palony	0.1 kg (3.4%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.3 kg (10.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

## Yeasts

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