

LEM| Raspberry Milk Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **29.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **69 C**, Time **50 min**
- Temp **69 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **69C**
- Keep mash **50 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (32%)	80 %	5
Grain	Viking Malt Pilszeński	0.75 kg (24%)	82 %	4
Grain	Caraaroma	0.15 kg (4.8%)	78 %	400
Grain	Viking Malt Czekoladowy 1200	0.15 kg (4.8%)	68 %	1202
Grain	Fawcett - Brown	0.17 kg (5.6%)	72 %	180
Grain	Jęczmień palony	0.05 kg (1.6%)	55 %	985
Grain	Płatki owsiane	0.45 kg (14.4%)	85 %	3
Sugar	Laktoza	0.4 kg (12.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Endeavour	10 g	45 min	7.5 %
Boil	Palisade	10 g	20 min	8.5 %
Boil	English Golding	7.5 g	5 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.75 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	400 g	Boil	15 min
Flavor	Maliny	1200 g	Secondary	10 day(s)