

# milk drystout LART

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **34.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg (43.3%)	80 %	5
Grain	Płatki owsiane	0.4 kg (8.2%)	85 %	3
Grain	Strzegom Karmel 600	0.25 kg (5.2%)	68 %	601
Grain	Carafa III specjal	0.15 kg (3.1%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3.1%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (4.1%)	55 %	985
Sugar	laktoza	0.7 kg (14.4%)	100 %	1
Grain	Pilzneński	0.9 kg (18.6%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	owoce	3000 g	Secondary	5 day(s)