

## Milk Sout (Pabur100)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **24.2**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

| Type    | Name                       | Amount         | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt       | 2.4 kg (47.1%) | 70 %  | --- |
| Grain   | Strzegom Monachijski typ I | 0.5 kg (9.8%)  | 79 %  | 16  |
| Grain   | Karmelowy 150              | 0.3 kg (5.9%)  | --- % | --- |
| Grain   | Viking Czekoladowy jasny   | 0.3 kg (5.9%)  | 68 %  | 400 |
| Grain   | Jęczmień palony            | 0.3 kg (5.9%)  | 55 %  | 985 |
| Grain   | Płatki owsiane             | 0.3 kg (5.9%)  | 60 %  | 3   |
| Grain   | płatki jęczmienne          | 0.3 kg (5.9%)  | 60 %  | 4   |
| Adjunct | Laktoza                    | 0.7 kg (13.7%) | --- % | --- |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Oktawia           | 30 g   | 60 min | 7.1 %      |
| Boil    | Lublin (Lubelski) | 20 g   | 10 min | 4 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |      |           |
|-------------|-----|-----|------|-----------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |
|-------------|-----|-----|------|-----------|

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | Lakotza | 700 g  | Boil    | 10 min |