

# MILK STOUT #1

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **38**
- SRM **36.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield  | EBC  |
|-------|------------------------------|----------------|--------|------|
| Grain | Viking Pilsner malt          | 3 kg (50.4%)   | 82 %   | 4    |
| Grain | Monachijski Ciemny Steinbach | 0.8 kg (13.4%) | 100 %  | 30   |
| Grain | Strzegom Czekoladowy jasny   | 0.7 kg (11.8%) | 68 %   | 400  |
| Grain | Castle Cafe                  | 0.3 kg (5%)    | 75.5 % | 480  |
| Grain | Caraaroma                    | 0.1 kg (1.7%)  | 78 %   | 400  |
| Grain | Strzegom pszenica prażona    | 0.35 kg (5.9%) | 70 %   | 1000 |
| Sugar | Milk Sugar (Lactose)         | 0.7 kg (11.8%) | 76.1 % | 0    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 50 g   | 60 min | 8.5 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale K-97 | Ale  | Slant | 200 ml | Fermentis  |