

Milk stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **24**
- SRM **24.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Caraaroma | 0.3 kg (4.2%) | 78 % | 400 |
| Grain | Weyermann - Carafa I | 0.1 kg (1.4%) | 70 % | 690 |
| Grain | Jęczmień palony | 0.2 kg (2.8%) | 55 % | 985 |
| Grain | Strzegom Monachijski typ I | 6 kg (84.5%) | 79 % | 16 |
| Grain | Płatki pszeniczne | 0.5 kg (7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lunga | 20 g | 50 min | 11 % |
| Aroma (end of boil) | Amarillo | 20 g | 10 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 15 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------|------|------|--------|
| Flavor | lukrecja | 20 g | Boil | 10 min |
|--------|----------|------|------|--------|