

Milk Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **21.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.5 kg (66%)	78 %	6
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.5 kg (9.4%)	80 %	4
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.8%)	73 %	120
Grain	Jęczmień palony	0.3 kg (5.7%)	55 %	985
Grain	carafa	0.1 kg (1.9%)	--- %	---
Sugar	cukier	0.7 kg (13.2%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Dry Hop	Marynka	15 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	11 g	---

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	laktoza	250 g	Boil	15 min
Fining	mech irlandzki	5 g	Boil	10 min
Flavor	śliwki węgierskie suszone	88 g	Secondary	7 day(s)
Flavor	słodka skórka z pomarańczy	19 g	Secondary	7 day(s)