

MILK STOUT

- Gravity **15.7 BLG**
- ABV ---
- IBU **32**
- SRM **36.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (56.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (14.1%)	79 %	16
Grain	Castlemalting - Special B	0.5 kg (7%)	77 %	350
Grain	Płatki owsiane	0.5 kg (7%)	70 %	3
Grain	Fawcett - Chocolate	0.5 kg (7%)	71 %	1100
Grain	Weyermann - jęczmień palony	0.1 kg (1.4%)	65 %	1100
Sugar	Milk Sugar (Lactose)	0.5 kg (7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12.8 %
Boil	Perle	25 g	20 min	5.1 %
Boil	Perle	25 g	7 min	5.1 %
Dry Hop	Sabro	50 g	4 day(s)	15.8 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---