

# Milk Stout

- Gravity **12.1 BLG**
- ABV ---
- IBU **39**
- SRM **40**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (55.6%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (18.5%)	80 %	4
Grain	Jęczmień palony	0.3 kg (5.6%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.4 kg (7.4%)	68 %	1200
Grain	Strzegom Barwiący	0.3 kg (5.6%)	68 %	1300
Grain	Oats, Flaked	0.4 kg (7.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	40 g	60 min	10.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	120 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	1 min