

# Milk Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **43.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (71.4%)	80 %	7
Grain	Caraaroma	0.4 kg (7.1%)	78 %	400
Grain	Strzegom Pszeniczny	0.3 kg (5.4%)	81 %	6
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (5.4%)	73 %	1001
Grain	Fawcett - Pale Chocolate	0.3 kg (5.4%)	71 %	600
Grain	Fawcett - Chocolate	0.2 kg (3.6%)	71 %	1200
Grain	Jęczmień palony	0.1 kg (1.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	700 g	Boil	15 min