

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 |