

# MILK STOUT

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **37**
- 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 (54.8%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (13.7%)	79 %	16
Grain	Castlemalting - Special B	0.5 kg (6.8%)	77 %	350
Grain	Płatki owsiane	0.5 kg (6.8%)	70 %	3
Grain	Fawcett - Chocolate	0.5 kg (6.8%)	71 %	1100
Grain	Weyermann - jęczmień palony	0.1 kg (1.4%)	65 %	1100
Sugar	Milk Sugar (Lactose)	0.7 kg (9.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	12.8 %
Boil	Perle	25 g	20 min	5.1 %
Boil	Perle	25 g	7 min	5.1 %

## Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	węglan wapnia kreda	10 g	Mash	---
Flavor	Dr. Oetker Wanilia Bourbon ekstrat 30ml	60 g	Secondary	7 day(s)

### Notes

- Laktoza got. 5 min. Jęczmień palony max 15 min.  
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