

# MILK STOUT

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **29**
- SRM **40.3**
- 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 **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (24.6%)	80 %	5
Grain	Pszeniczny	0.8 kg (11.6%)	85 %	4
Grain	Bestmalz Monachijski typ II	0.18 kg (2.6%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.28 kg (4.1%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.45 kg (6.5%)	68 %	400
Grain	Strzegom Barwiący 1300-1600 EBC	0.1 kg (1.4%)	68 %	1300
Grain	Strzegom Karmel 300	0.5 kg (7.2%)	70 %	299
Grain	Strzegom Pilzneński	2.3 kg (33.3%)	80 %	4
Grain	Weyermann - Carafa I	0.1 kg (1.4%)	70 %	690
Sugar	Laktoza	0.5 kg (7.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	60 min	10.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew