

Milk Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **34**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **20.3 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **68 C**, Time **15 min**
- Temp **79 C**, Time **15 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **79C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **20.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Caraaroma | 0.5 kg (10.8%) | 78 % | 400 |
| Grain | Weyermann - Chocolate Wheat | 0.25 kg (5.4%) | 74 % | 788 |
| Grain | Roasted Barley | 0.25 kg (5.4%) | 55 % | 591 |
| Grain | Abbey Castle | 0.25 kg (5.4%) | 80 % | 45 |
| Grain | Pszeniczny | 1 kg (21.5%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (43%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (8.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 10 g | 60 min | 11.2 % |
| Boil | Magnat | 20 g | 30 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Spice | Laktoza | 450 g | Boil | 10 min |
| Fining | Whirlflock | 2 g | Boil | 5 min |