

## Milk stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **33.1**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (59.3%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.4%)	68 %	1200
Grain	Jęczmień palony	0.4 kg (6.8%)	55 %	985
Grain	Strzegom Monachijski typ II	1 kg (16.9%)	79 %	22
Grain	Płatki owsiane	0.8 kg (13.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	7 %
Boil	vital	15 g	60 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1300 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	700 g	Secondary	7 day(s)