

# MILK STOUT

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **36.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.5 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 **8.6 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 **7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.74 kg (56.3%)	79 %	6
Grain	Strzegom Monachijski typ I	0.43 kg (14.1%)	79 %	16
Grain	Castlemalting - Special B	0.22 kg (7%)	77 %	350
Grain	Płatki owsiane	0.22 kg (7%)	70 %	3
Grain	Fawcett - Chocolate	0.22 kg (7%)	71 %	1100
Grain	Weyermann - jęczmień palony	0.04 kg (1.4%)	65 %	1100
Sugar	Milk Sugar (Lactose)	0.22 kg (7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	8.7 g	60 min	12.8 %
Boil	Perle	10.87 g	20 min	5.1 %
Boil	Perle	10.87 g	7 min	5.1 %
Dry Hop	Sabro	21.74 g	4 day(s)	15.8 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	4.78 g	---