

Milk stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **39**
- SRM **35.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 3 kg (40.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 3 kg (40.5%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (4.1%) | 68 % | 1200 |
| Grain | Strzegom Karmel 300 | 0.4 kg (5.4%) | 70 % | 299 |
| Grain | Strzegom Barwiący | 0.3 kg (4.1%) | 68 % | 1300 |
| Adjunct | Płatki owsiane | 0.4 kg (5.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 40 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | Laktoza | 800 g | Boil | 15 min |