

# Milk Stout

- Gravity **13.5 BLG**
- ABV ---
- IBU **27**
- SRM **40**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **9.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale                | 1.2 kg (39.3%) | 79 %  | 6    |
| Grain | Strzegom Monachijski typ I       | 1 kg (32.8%)   | 79 %  | 16   |
| Grain | Caraaroma                        | 0.25 kg (8.2%) | 78 %  | 400  |
| Grain | Weyermann - Carafa I             | 0.1 kg (3.3%)  | 70 %  | 690  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (3.3%)  | 73 %  | 1001 |
| Grain | Jęczmień palony                  | 0.1 kg (3.3%)  | 55 %  | 985  |
| Grain | Owsiane Płatki                   | 0.3 kg (9.8%)  | --- % | ---  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | lunga  | 10 g   | 60 min | 11 %       |
| Boil    | lunga  | 5 g    | 15 min | 11 %       |
| Boil    | Azacca | 5 g    | 0 min  | 14 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |      |        |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 11 g | Safale |
|-------------|-----|-----|------|--------|

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 300 g  | Boil    | 10 min |