

# Milk Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **32.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (44.4%)	80 %	4
Grain	Monachijski	1 kg (17.1%)	80 %	16
Grain	Oats, Flaked	0.8 kg (13.7%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.5 kg (8.5%)	76.1 %	0
Grain	Strzegom Czekoladowy ciemny	0.35 kg (6%)	68 %	1200
Grain	Fawcett - Pale Chocolate	0.25 kg (4.3%)	71 %	600
Grain	Simpsons - Caramalt	0.25 kg (4.3%)	76 %	69
Grain	Strzegom Karmel 600	0.1 kg (1.7%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	30 g	60 min	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Slant	125 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl <sub>2</sub>	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Fining	Whirlfloc-T	1.5 g	Boil	10 min