

Milk Stout

- Gravity **12.1 BLG**
- ABV ---
- IBU **34**
- SRM **49.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (47.6%)	82 %	4
Grain	Strzegom Monachijski typ II	1 kg (23.8%)	80 %	22
Grain	Kawowy	0.2 kg (4.8%)	78 %	500
Grain	Strzegom Czekoladowy jasny	0.25 kg (6%)	70 %	400
Grain	Strzegom Karmel 600	0.25 kg (6%)	70 %	601
Grain	Strzegom Karmel 150	0.3 kg (7.1%)	75 %	150
Grain	Strzegom Barwiący	0.2 kg (4.8%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	10 min

Notes

- Burzliwa 20oC 9 dni,
Cicha 20oC, 9 dni
Mar 23, 2016, 6:13 PM