

milk stout #2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **34**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **68 C**, Time **100 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **100 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (71.4%)	80 %	6
Grain	Oats, Flaked	0.5 kg (7.1%)	80 %	2
Grain	Weyermann - Dehusked Carafa II	0.5 kg (7.1%)	70 %	837
Grain	Roasted Barley	0.25 kg (3.6%)	55 %	591
Grain	Weyermann - Chocolate Wheat	0.25 kg (3.6%)	74 %	788
Sugar	Milk Sugar (Lactose)	0.5 kg (7.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	40 min	12.9 %
Boil	Simcoe	30 g	10 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale