

Milk Stout #2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **29.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner Malt	2 kg (41.2%)	80 %	3.65
Grain	Viking Munich Light Malt	1.5 kg (30.9%)	78 %	16
Grain	Płatki Owsiane Błyskawiczne	0.4 kg (8.2%)	80 %	7.4
Grain	Viking Chocolate Light Malt	0.3 kg (6.2%)	68 %	400
Grain	Viking Caramel 600 Malt	0.25 kg (5.2%)	68 %	600
Grain	Castle Malting Chateau Cafe	0.2 kg (4.1%)	75.5 %	470
Grain	Viking Roasted Barley Malt	0.2 kg (4.1%)	63 %	1050

Jęczmień prażony zadany po całkowitym scukrzeniu.

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL 2023	25 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WHC Lab Bond	Ale	Dry	10 g	WHC Lab

Extras

Type	Name	Amount	Use for	Time
Other	Łuska Ryżowa	50 g	Mash	---
Other	Laktoza	500 g	Boil	15 min