

MILK STOUT 2022_05

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **37.5**
- 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 **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (64.9%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.7 kg (9.1%) | 1 % | 400 |
| Grain | Strzegom Karmel 150 | 0.8 kg (10.4%) | 1 % | 150 |
| Grain | Jęczmień palony | 0.5 kg (6.5%) | 1 % | 985 |
| Sugar | LAKTOZA | 0.7 kg (9.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Fuggles | 50 g | 60 min | 4.5 % |
| Aroma (end of boil) | Citra | 50 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Espe | Ale | Dry | 5 g | --- |

Notes

- Jęczmień palony, Strzegom Karmel 150 ,Strzegom Czekoladowy jasny- 72stopnie

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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