

Milk Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **49.1**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **3 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Strzegom Pale Ale | 3 kg (50.8%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 1 kg (16.9%) | 80 % | 4 |
| Grain | Jęczmień palony | 0.3 kg (5.1%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (6.8%) | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.3 kg (5.1%) | 68 % | 1300 |
| Grain | Płatki owsiane | 0.4 kg (6.8%) | 60 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.5%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 40 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |