

# Milk Stout

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- Gravity **14.7 BLG**
- ABV ---
- IBU **22**
- SRM **46**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (79.5%)	79 %	6
Grain	Jęczmień palony	0.125 kg (3.3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (5.3%)	68 %	1200
Grain	Barley, Flaked	0.2 kg (5.3%)	70 %	4
Sugar	Milk Sugar (Lactose)	0.25 kg (6.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale