

# Milk Stout

- Gravity **14 BLG**
- ABV ---
- IBU **54**
- SRM **39.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3.7 kg (59%)	80.5 %	6
Grain	Oats, Flaked	1 kg (15.9%)	80 %	2
Grain	Fawcett - Dark Crystal	0.25 kg (4%)	71 %	300
Grain	Weyermann - Dehusked Carafa I	0.3 kg (4.8%)	70 %	690
Grain	Weyermann - Dehusked Carafa III	0.15 kg (2.4%)	70 %	1024
Grain	Jęczmień palony	0.075 kg (1.2%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.8 kg (12.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	60 min	10.5 %

## Yeasts

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