

# Milk Stout

- Gravity **12.1 BLG**
- ABV ---
- IBU **50**
- SRM **30.3**
- 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 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **60 C**, Time **75 min**
- Temp **67 C**, Time **0 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **75 min** at **60C**
- Keep mash **0 min** at **67C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (46%)	80 %	5
Sugar	Milk Sugar (Lactose)	0.5 kg (11.5%)	76.1 %	0
Grain	Pszeniczny	0.4 kg (9.2%)	85 %	4
Grain	Oats, Flaked	0.4 kg (9.2%)	80 %	2
Grain	Barley, Flaked	0.4 kg (9.2%)	70 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (4.6%)	73 %	1001
Grain	Strzegom pszenica prażona	0.2 kg (4.6%)	70 %	1000
Grain	Strzegom Czekoladowy jasny	0.2 kg (4.6%)	68 %	400
Grain	Carafa II	0.05 kg (1.1%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Dry Hop	boadicea	30 g	3 day(s)	8.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile