

# MILK STOUT

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **37.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (70.2%)	80 %	4
Grain	Weyermann - Carafa II	0.45 kg (7.9%)	70 %	1100
Grain	Jęczmień palony	0.25 kg (4.4%)	55 %	985
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (8.8%)	73 %	120
Sugar	Milk Sugar (Lactose)	0.5 kg (8.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7 %
Boil	Magnum	10 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale