

MILK STOUT

- 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 |