

# Milk Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **31.4**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **68.5 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (61.2%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (20.4%)	79 %	17
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5.1%)	68 %	1200
Grain	Fawcett - Pale Chocolate	0.25 kg (5.1%)	71 %	600
Grain	Carafa III	0.1 kg (2%)	70 %	1300
Przy ostatniej przerwie. Namoczony.				
Grain	Acid Malt	0.1 kg (2%)	58.7 %	6
Adjunct	Barley, Flaked	0.2 kg (4.1%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Boil	Magnum	10 g	30 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	5 min
Spice	Śruta kakaowa	100 g	Secondary	14 day(s)

## Notes

- W miejsce poz. nr 3 może być Chocolate (Fawcett).  
*Sep 24, 2019, 10:39 PM*