

Milk Stout

- Gravity **11 BLG**
- ABV ---
- IBU **35**
- SRM **28.6**
- 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 **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.75 kg (40.7%)	80 %	4
Grain	Strzegom Monachijski typ I	1.6 kg (37.2%)	79 %	16
Grain	Strzegom Karmel 300	0.25 kg (5.8%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.8%)	68 %	400
Grain	Jęczmień palony	0.25 kg (5.8%)	55 %	985
Grain	Kawowy	0.2 kg (4.7%)	65 %	420

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Safe

Extras

Type	Name	Amount	Use for	Time
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Flavor	laktoza	500 g	Boil	15 min
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Notes

- Słody ciemne 15 min przed końcem zacierania
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