

Milk Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **33.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 1.5 kg (43.5%) | 80 % | 5 |
| Grain | Weyermann pszeniczny jasny | 0.3 kg (8.7%) | 80 % | 6 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (8.7%) | 68 % | 1200 |
| Grain | Melanoiden Malt | 0.2 kg (5.8%) | 80 % | 39 |
| Grain | Castle Cafe | 0.1 kg (2.9%) | 75.5 % | 480 |
| Grain | Jęczmień palony | 0.05 kg (1.4%) | 55 % | 985 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (5.8%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.2 kg (5.8%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.6 kg (17.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Green Bullet | 10 g | 60 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | fermentis |