

Milk Stout

- Gravity **14.5 BLG**
- ABV ---
- IBU **45**
- SRM **48.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **11 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pale Ale | 3.7 kg (74.7%) | 78 % | 4 |
| Grain | Czekoladowy | 0.35 kg (7.1%) | 85 % | 887 |
| Grain | Simpsons - Coffee Malt | 0.3 kg (6.1%) | 80 % | 296 |
| Grain | Strzegom Karmel | 0.4 kg (8.1%) | 80 % | 299 |
| Grain | Jęczmień palony | 0.2 kg (4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Northern Brewer | 25 g | 60 min | 8.5 % |
| Boil | Magnum | 25 g | 25 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | laktoza | 500 g | Boil | 10 min |

Notes

- Laktoza podbija ekstrakt początkowy brzezki do 16 Blg
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