

# Milk Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **21**
- SRM **27.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **3 %**
- Size with trub loss **46.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **52.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **40 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **30.7 liter(s)** of **76C** water or to achieve **58.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	10 kg (75.2%)	85 %	7
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (3.8%)	73 %	120
Grain	Muntons - palony	0.5 kg (3.8%)	--- %	1225
Grain	Weyermann - Carafa I	0.25 kg (1.9%)	70 %	690
Grain	weyermann - czekoladowy przleniczny	0.25 kg (1.9%)	--- %	900
Grain	Płatki owsiane	0.8 kg (6%)	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg (7.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale