

Milk Stout

- Gravity **15.1 BLG**
- ABV ---
- IBU **43**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 3.6 kg (62.1%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (8.6%) | 80 % | 6 |
| Grain | Strzegom Karmel 30 | 0.7 kg (12.1%) | 75 % | 30 |
| Adjunct | Jęczmień palony | 0.35 kg (6%) | 55 % | 985 |
| Grain | Strzegom Barwiący | 0.15 kg (2.6%) | 68 % | 1300 |
| Adjunct | Płatki jęczmienne | 0.5 kg (8.6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 80 min | 10 % |
| Boil | Lublin (Lubelski) | 45 g | 30 min | 4 % |

Yeasts

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

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 0.45 g | Boil | 30 min |

Notes

- Do 12 l wody podgrzanej do temp. ok. 68 C wsypać śrutę ziarna jasnego. Zacier przetrzymać 20 min. w temp. ok 62 C, po czym dodać 7 l wrzątku, podgrzać i ustalić temp. zacieru na poziomie 70 - 72 C.
Po 20 min. postoj w tej temp., gdy próba jodowa daje wynik negatywny, dodać śrutę ziarna ciemnego. Po następnych 10 min. podgrzać do temp. 76 C i filtrować.

Zebrać 25 - 27 litrów filtratu i gotować 90 minut. W 10 minucie gotowania dodać chmiel goryczkowy. W 60 minucie dodać 30 g chmielu aromatycznego oraz LAKTOZĘ, a resztę chmielu aromatycznego w 85 minucie.

OG 1.060 (14,8 Blg)
FG 1.026 (6,5 Blg)
Dec 10, 2015, 6:55 AM