

# milk stout

---

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **55**
- SRM **60.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (61%)	80 %	6
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (12.2%)	73 %	780
Grain	Carafa III	0.5 kg (6.1%)	70 %	1034
Grain	Jęczmień palony	0.3 kg (3.7%)	55 %	985
Sugar	Milk Sugar (Lactose)	1 kg (12.2%)	76.1 %	0
Grain	Płatki owsiane	0.4 kg (4.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	70 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

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

Type	Name	Amount	Use for	Time
Spice	ZIARNO KAKAOWCA	20 g	Secondary	5 day(s)