

milk stout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **25**
- SRM **38.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (64.1%)	80 %	5
Grain	Carafa II	0.2 kg (5.1%)	70 %	1100
Grain	Strzegom Czekoladowy 400	0.4 kg (10.3%)	68 %	400
Sugar	Milk Sugar (Lactose)	0.5 kg (12.8%)	76.1 %	0
Adjunct	Briess - Oat Flakes	0.2 kg (5.1%)	80 %	5
Grain	Jęczmień palony	0.1 kg (2.6%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Notes

- Następnym razem zacierać bardziej na słodko.
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