

Milk Stout

- Gravity **14.4 BLG**
- ABV ---
- IBU **26**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **58 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **62.8C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (70.2%) | 85 % | 7 |
| Grain | Caramunich Malt | 0.6 kg (10.5%) | 71.7 % | 110 |
| Grain | Carafa II | 0.4 kg (7%) | 70 % | 812 |
| Grain | Special B Malt | 0.7 kg (12.3%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Green Bullet | 15 g | 60 min | 12.9 % |
| Aroma (end of boil) | Green Bullet | 15 g | 10 min | 12.9 % |
| Dry Hop | Calypso | 30 g | 7 day(s) | 14.9 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------|--------|------|--------|
| Flavor | laktoza | 1000 g | Boil | 15 min |
|--------|---------|--------|------|--------|