

MILK STOUT

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **34.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caraaroma	0.5 kg (10.3%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.35 kg (7.2%)	68 %	1200
Grain	Viking Pilsner malt	3 kg (61.9%)	82 %	4
Grain	Strzegom Monachijski typ I	1 kg (20.6%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	1000 g	Boil	10 min