

Milk Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **49.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 1.5 kg (55.6%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 0.5 kg (18.5%) | 80 % | 4 |
| Grain | Jęczmień palony | 0.15 kg (5.6%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (7.4%) | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.15 kg (5.6%) | 68 % | 1300 |
| Grain | Płatki owsiane | 0.2 kg (7.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 20 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|-------|
| Spice | laktoza | 0.25 g | Boil | 1 min |