

MILK STOUT

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **32.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 3 kg (70.6%) | 85 % | 7 |
| Grain | Jęczmień palony | 0.15 kg (3.5%) | 55 % | 1400 |
| Grain | Carafa III | 0.2 kg (4.7%) | 70 % | 1400 |
| Grain | Simpsons - Coffee Malt | 0.2 kg (4.7%) | 74 % | 500 |
| Grain | Strzegom Karmel 150 | 0.2 kg (4.7%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.5 kg (11.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Marynka | 10 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Whirlfloc T | 2 g | Boil | 10 min |
| Flavor | śliwka wędzona | 500 g | Boil | 5 min |
| Flavor | LAKTOZA | 300 g | Boil | 5 min |

Notes

- fermentacja burzliwa 7 dni
fermentacja cicha 7 dni
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