

# Milk Stout

- Gravity **13.4 BLG**
- ABV ---
- IBU **36**
- SRM **40**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40%)	81 %	4
Grain	Monachijski	1 kg (20%)	80 %	16
Grain	Strzegom Karmel 30	0.5 kg (10%)	75 %	30
Grain	Strzegom Czekoladowy 400	0.5 kg (10%)	68 %	400
Grain	Jęczmień palony	0.5 kg (10%)	65 %	1000
Grain	Kawowy	0.5 kg (10%)	77 %	250

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	1000 g	Boil	15 min