

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 |