

Milk Stout Bro

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **29**
- SRM **39.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (50%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ II | 1 kg (25%) | 79 % | 22 |
| Grain | Chocolate Malt (UK) casle | 0.3 kg (7.5%) | 73 % | 900 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (7.5%) | 71 % | 600 |
| Sugar | Milk Sugar (Lactose) | 0.4 kg (10%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 40 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|-------------|
| Wyeast - American Ale | Ale | Slant | 130 ml | Wyeast Labs |