

# Milk Stout - CarpeKraft 2017

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **31**
- SRM **26.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **40 C**, Time **0 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **22.3 liter(s)** of strike water to **43.5C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (35.7%)	79 %	6
Grain	Strzegom Monachijski typ I	1.5 kg (17.9%)	79 %	16
Grain	Strzegom Karmel 150	1.5 kg (17.9%)	75 %	150
Grain	Jęczmień palony	0.3 kg (3.6%)	55 %	985
Grain	Pszeniczny	1 kg (11.9%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.7 kg (8.3%)	76.1 %	0
Grain	Płatki owsiane	0.4 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarna kawy	70 g	Secondary	8 day(s)