

# Milk Stout DIY,

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **22.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Keep mash **0 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount          | Yield  | EBC |
|-------|-------------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt    | 5 kg (78.6%)    | 80 %   | 5   |
| Grain | Briess - Chocolate Malt | 0.24 kg (3.8%)  | 60 %   | 690 |
| Grain | Karmelowy Czerwony      | 0.275 kg (4.3%) | 75 %   | 59  |
| Grain | Castle Cafe             | 0.26 kg (4.1%)  | 75.5 % | 480 |
| Grain | Jęczmień palony         | 0.085 kg (1.3%) | 55 %   | 985 |
| Grain | Płatki owsiane          | 0.5 kg (7.9%)   | 60 %   | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 45 min | 10 %       |

## Yeasts

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

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Flavor | Laktoza        | 900 g  | Boil    | 15 min |
| Flavor | Cytryna skórki | 20 g   | Boil    | 15 min |