

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