

# Milk Stout III

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **42.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Filtrat	2.2 kg (84.6%)	80 %	6
Grain	Fawcett - Chocolate	0.2 kg (7.7%)	30 %	1175
Grain	Weyermann - Jęczmień palony	0.2 kg (7.7%)	30 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Sorachi Ace	10 g	60 min	12.2 %
Aroma (end of boil)	PL Oktawia	25 g	0 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	250 g	Boil	5 min

## Notes

- Palony jęczmień i czekoladowy ześrutowane dodane na koniec gotowania.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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