

Milk Stout na słodko

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **34.9**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (42.9%)	70 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (42.9%)	70 %	22
Grain	Strzegom Czekoladowy 400	0.15 kg (4.3%)	68 %	400
Grain	Strzegom Karmel 600	0.15 kg (4.3%)	68 %	600
Grain	CastleMalting Kawowy	0.1 kg (2.9%)	70 %	500
Grain	Jęczmień palony	0.1 kg (2.9%)	55 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.8 %
Boil	Lublin (Lubelski)	15 g	20 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	6 g	Mauribrew

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Boil	20 min