

# Milk Stout Śliwkowy

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **20.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	5
Grain	Viking Pilsner malt	1.5 kg (27.3%)	82 %	4
Grain	Strzegom Karmel 300	0.2 kg (3.6%)	70 %	299
Grain	Carafa II	0.1 kg (1.8%)	70 %	812
Grain	Jęczmień palony	0.2 kg (3.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	6.1 %
Boil	Marynka	30 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP575 - Belgian Style Ale Yeast Blend	Ale	Slant	150 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	10 min
Flavor	Śliwka wędzona	400 g	Primary	14 day(s)