

# Milk Stout v.1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **38.2**
- 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 **3.95 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- 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	3 kg (56.6%)	80 %	5
Grain	Strzegom Czekoladowy 1200	0.6 kg (11.3%)	68 %	1202
Grain	Viking melanoidynowy	0.4 kg (7.5%)	75 %	60
Grain	Simpsons - Coffee Malt	0.2 kg (3.8%)	74 %	250
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	985
Sugar	Milk Sugar (Lactose)	1 kg (18.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12.09 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale