

# Milk Stout Weselny

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **26.6**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (47.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (9.8%)	79 %	16
Grain	Strzegom Karmel 150	0.3 kg (5.9%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.3 kg (5.9%)	68 %	400
Grain	Jęczmień palony	0.3 kg (5.9%)	55 %	985
Grain	Płatki owsiane	0.3 kg (5.9%)	85 %	3
Grain	Płatki jęczmienne	0.3 kg (5.9%)	85 %	3
Sugar	Laktoza	0.7 kg (13.7%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Tradition	20 g	10 min	5.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	11 g	Fermentis