

# Milk Stout z Bobem Tonka

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **26.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale zero Viking	2.5 kg (69.4%)	79 %	6
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (6.9%)	73 %	120
Grain	Strzegom Czekoladowy ciemny	0.15 kg (4.2%)	68 %	1200
Grain	Płatki jęczmienne	0.3 kg (8.3%)	85 %	3
Grain	Weyermann - Carafa I	0.15 kg (4.2%)	70 %	690
Sugar	Milk Sugar (Lactose)	0.25 kg (6.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale