

Milk Stout z Malinami

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **33**
- SRM **31.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

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

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (71.4%)	85 %	7
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (4.3%)	73 %	120
Grain	palony Belgijski castleMalting	0.2 kg (2.9%)	73.5 %	1350
Grain	palony Żywca	0.2 kg (2.9%)	68 %	1200
Grain	Weyermann - Carafa I	0.2 kg (2.9%)	70 %	690
Grain	Barley, Flaked	0.4 kg (5.7%)	70 %	4
Sugar	Milk Sugar (Lactose)	0.7 kg (10%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %

Yeasts

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

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Raspberry	2000 g	Secondary	7 day(s)