

# milk stout z owocami

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **25.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **69 C**, Time **1 min**
- Temp **72 C**, Time **1 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **69C**
- Keep mash **1 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (68.8%)	85 %	7
Grain	płatki jęczmienne	0.5 kg (10.8%)	100 %	---
Grain	Carafa II	0.1 kg (2.2%)	70 %	812
Grain	Carafa III	0.05 kg (1.1%)	70 %	1034
Grain	Jęczmień palony	0.3 kg (6.5%)	55 %	985
Sugar	laktoza	0.5 kg (10.8%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	30 min	5.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	sok z malin	1400 g	Secondary	5 day(s)