

# MilkStout z PK

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **25.2**
- 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 **20 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.4 kg (47.1%)	79 %	6
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
Sugar	Milk Sugar (Lactose)	0.7 kg (13.7%)	76.1 %	0
Grain	Płatki owsiane	0.6 kg (11.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Hallertau	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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