

Milky Dog Luna

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **45.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **6.4 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **-3.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2 kg (59.7%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (9%) | 68 % | 400 |
| Grain | Czekoladowy | 0.2 kg (6%) | 60 % | 788 |
| Grain | Jęczmień palony | 0.2 kg (6%) | 55 % | 985 |
| Grain | Fawcett - Pale Cara | 0.25 kg (7.5%) | 72.8 % | 20 |
| Grain | Caraaroma | 0.1 kg (3%) | 78 % | 400 |
| Adjunct | Milk Sugar (Lactose) | 0.3 kg (9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 25 g | 60 min | 4.7 % |

Yeasts

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