

# MILKY WAY

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **21**
- SRM **38.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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 **60 C**, Time **1 min**
- 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 **66.7C**
- Add grains
- Keep mash **1 min** at **60C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Castle	4.7 kg (69.1%)	80 %	8
Sugar	Milk Sugar (Lactose)	0.5 kg (7.4%)	76.1 %	0
Grain	Płatki owsiane	0.5 kg (7.4%)	85 %	3
Grain	Jęczmień palony Weyermann	0.4 kg (5.9%)	55 %	1150
Grain	Chocolate Fawcett	0.4 kg (5.9%)	73 %	1200
Grain	Caramunich® typ I Weyermann	0.3 kg (4.4%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE256	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki kokosowe	300 g	Secondary	7 day(s)
Flavor	Ziarna kakaowca	100 g	Secondary	7 day(s)

## Notes

- Drożdże:  
Drożdże Fermentis Safale S-04  
Zacieranie:  
60°C - wsyp  
67°C - 60 min, próba jodowa  
słód barwiący - podnoszenie temperatury do 76°C  
76°C - 10 minut i filtracja  
Wysładzanie:  
3 X 5 L  
Gotowanie:  
Marynka - 60 min  
Laktoza - 15 min  
Fermentacja:  
Fermentacja w temperaturze 20°C  
Ekstrakt końcowy: 6°Blg  
Rozlew:  
glukoza 6 gram/litr  
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