

Raspberry Milk Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **41.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (62.1%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (6.9%)	81 %	6
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.9%)	68 %	1000
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (6.9%)	73 %	1001
Sugar	Laktoza	1 kg (13.8%)	100 %	0
Grain	Jęczmień palony	0.25 kg (3.4%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	14.38 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Flavor	Maliny	2000 g	Secondary	10 day(s)
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