

# RyeMilkStout

- Gravity **18.4 BLG**
- ABV ---
- IBU **21**
- SRM **34.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.3 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **10 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **10.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC  |
|-------|------------------------|----------------|--------|------|
| Grain | Płatki owsiane         | 0.25 kg (7.9%) | 85 %   | 3    |
| Grain | Strzegom Pale Ale      | 1 kg (31.7%)   | 79 %   | 6    |
| Grain | Żytni                  | 1 kg (31.7%)   | 85 %   | 8    |
| Grain | Carahell               | 0.25 kg (7.9%) | 77 %   | 26   |
| Grain | Caraaroma              | 0.25 kg (7.9%) | 78 %   | 400  |
| Grain | Weyermann - Carafa III | 0.1 kg (3.2%)  | 70 %   | 1024 |
| Grain | Jęczmień palony        | 0.1 kg (3.2%)  | 55 %   | 985  |
| Sugar | Milk Sugar (Lactose)   | 0.2 kg (6.3%)  | 76.1 % | 0    |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Vic Secret | 5 g    | 55 min   | 16.1 %     |
| Boil    | Vic Secret | 10 g   | 5 min    | 16.1 %     |
| Dry Hop | Vic Secret | 10 g   | 4 day(s) | 16.1 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|         |     |     |     |     |
|---------|-----|-----|-----|-----|
| US - 05 | Ale | Dry | 6 g | --- |
|---------|-----|-----|-----|-----|