

## 10# Milk Stout

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- Gravity **15.9 BLG**
- ABV ---
- IBU **27**
- SRM **31.7**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

### Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **15.5 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale Malteurop	2.4 kg (41.7%)	80 %	5
Grain	Monachijski	1.8 kg (31.3%)	80 %	16
Grain	Weyermann pszeniczny jasny	0.3 kg (5.2%)	80 %	6
Grain	Jęczmień palony	0.3 kg (5.2%)	55 %	985
Grain	Caraaroma	0.2 kg (3.5%)	78 %	400
Grain	Weyermann - Carafa III Special	0.15 kg (2.6%)	70 %	1024
Sugar	Milk Sugar (Lactose)	0.6 kg (10.4%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	60 min	11.6 %

### Yeasts

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

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Laktoza	600 g	Boil	15 min

### Notes

- Palone na ostatnie 10 min.  
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