

## #17 Sweet Milk Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **24**
- SRM **30.2**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **30 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - karmelowy 300	0.5 kg (8.8%)	73 %	300
Grain	Weyermann - jęczmień palony	0.2 kg (3.5%)	80 %	1100
Grain	Słodownia Strzegom - karmelowy 600	0.3 kg (5.3%)	69 %	400
Grain	Malteurop - pilzneński	2.5 kg (44.2%)	80 %	4
Grain	Słodownia Strzegom - monachijski I	2 kg (35.4%)	79 %	12
Grain	Weyermann - Carafa I	0.15 kg (2.7%)	70 %	689

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	10 g	60 min	15.3 %
Boil	Nugget	10 g	30 min	15.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 - Irlandzkie ciemno?ci	Ale	Culture	200 g	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Other	Płatki owsiane	500 g	Mash	60 min
Other	Laktoza	500 g	Boil	15 min