

#18 Milk stout czarka z Dodatkami

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **35**
- SRM **52**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Wiedeński | 2 kg (26.3%) | 79 % | 10 |
| Grain | Strzegom Pale Ale | 2 kg (26.3%) | 79 % | 6 |
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (2.6%) | 8 % | 1202 |
| Grain | Oats, Flaked | 0.8 kg (10.5%) | 80 % | 2 |
| Grain | Jęczmień palony | 1 kg (13.2%) | 5 % | 985 |
| Grain | Weyermann - Chocolate Wheat | 0.2 kg (2.6%) | 4 % | 788 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (9.2%) | 76.1 % | 0 |
| Grain | Żytni | 0.7 kg (9.2%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s 04 | Ale | Dry | 11.5 g | --- |