

#197 Milk Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **39.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Simpsons - Maris Otter | 3.7 kg (80.4%) | 81 % | 6 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (6.5%) | 68 % | 1200 |
| Grain | Carafa III | 0.3 kg (6.5%) | 70 % | 1034 |
| Sugar | Milk Sugar (Lactose) | 0.2 kg (4.3%) | 76.1 % | 0 |
| Grain | Strzegom Karmel 300 | 0.1 kg (2.2%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 60 g | 25 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 100 ml | Fermentum Mobile |
| WLP004 - Irish Ale Yeast | Ale | Liquid | 70 ml | White Labs |

Notes

- FM przerwały prace
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