

## #2 Milk Stout

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- Gravity **15.4 BLG**
- ABV ---
- IBU **31**
- SRM **52.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **19.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt  | 3.5 kg (53.4%) | 79 %   | 7   |
| Grain | Jęczmień palony            | 0.25 kg (3.8%) | 55 %   | 985 |
| Grain | płatki owsiane             | 0.4 kg (6.1%)  | --- %  | --- |
| Grain | płatki jęczmienne          | 0.4 kg (6.1%)  | 10 %   | --- |
| Grain | Caraaroma                  | 0.5 kg (7.6%)  | 78 %   | 400 |
| Grain | Special B Malt             | 0.25 kg (3.8%) | 65.2 % | 315 |
| Grain | Strzegom Czekoladowy 1200  | 0.25 kg (3.8%) | 68 %   | 887 |
| Grain | Strzegom Monachijski typ I | 1 kg (15.3%)   | 79 %   | 16  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 25 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 20 g   | 20 min | 4 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Flavor | laktoza           | 500 g  | Boil    | 20 min |
| Flavor | kawa irish whisky | 50 g   | Boil    | 20 min |