

[Kveik] Milk Stout (Oslo)

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **29**
- SRM **42.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|--------|------|
| Grain | Fawcett - Maris Otter | 1.75 kg (57.9%) | 80.3 % | 6 |
| Grain | Oats, Flaked | 0.25 kg (8.3%) | 80 % | 2 |
| Grain | Fawcett - Chocolate | 0.2 kg (6.6%) | 70 % | 1175 |
| Grain | Fawcett - Chocolate Wheat | 0.2 kg (6.6%) | 73 % | 1001 |
| Grain | Fawcett - Roasted Wheat | 0.07 kg (2.3%) | 70 % | 4 |
| Grain | Fawcett - Pale Crystal | 0.05 kg (1.7%) | 72.8 % | 90 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (8.3%) | 76.1 % | 0 |
| Sugar | Brown Sugar, Dark | 0.25 kg (8.3%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 7.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| Oslo | Ale | Slant | 50 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Flavor | Sól himalajska | 10 g | Boil | 60 min |
| Fining | Mech irlandzki | 3 g | Boil | 10 min |
| Flavor | Ziarna kakaowca | 50 g | Secondary | 50 day(s) |