

# Milk Stout

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **31**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type    | Name                             | Amount        | Yield | EBC |
|---------|----------------------------------|---------------|-------|-----|
| Grain   | Viking Pale Ale malt             | 5 kg (78.1%)  | 80 %  | 5   |
| Grain   | Słód Caramunich Typ II Weyermann | 0.3 kg (4.7%) | 73 %  | 120 |
| Grain   | Jęczmień palony                  | 0.5 kg (7.8%) | 55 %  | 985 |
| Grain   | Weyermann - Carafa I             | 0.2 kg (3.1%) | 70 %  | 690 |
| Adjunct | Płatki jęczmienne                | 0.4 kg (6.3%) | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 400 g  | Boil    | 10 min |