

milk stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **36.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 1.81 kg (63%) | 79 % | 6 |
| Grain | Karmelowy żytni Strzegom | 0.34 kg (11.7%) | 75 % | 150 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.22 kg (7.8%) | 79 % | 130 |
| Grain | Płatki owsiane | 0.22 kg (7.8%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.16 kg (5.7%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy 1200 | 0.11 kg (3.9%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 9.09 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 9.09 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 2.27 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|------|
| Flavor | laktoza | 0.34 g | Mash | --- |