

# MILK STOUT 14

- Gravity **13.1 BLG**
- ABV ---
- IBU **27**
- SRM **66.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.9 kg (78%)	79 %	6
Grain	Strzegom Czekoladowy 400	0.4 kg (8%)	68 %	1202
Grain	Strzegom Karmel 150	0.4 kg (8%)	68 %	601
Grain	Jęczmień palony	0.3 kg (6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	60 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M03 UK Dark Ale	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	15 min

Fining	Mech Irlandzki	5 g	Boil	15 min
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