

# Milk Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **60**
- SRM **43.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC  |
|-------|----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt       | 4 kg (48.8%)  | 80 %  | 5    |
| Grain | Strzegom Monachijski typ I | 1 kg (12.2%)  | 79 %  | 16   |
| Grain | Strzegom Pilzneński        | 1 kg (12.2%)  | 80 %  | 4    |
| Grain | Płatki owsiane             | 0.8 kg (9.8%) | 85 %  | 3    |
| Grain | Fawcett - Pale Chocolate   | 0.7 kg (8.5%) | 71 %  | 1100 |
| Grain | Simpsons - Roasted Barley  | 0.7 kg (8.5%) | 70 %  | 1084 |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Enigma (AUS) | 30 g   | 60 min | 16.5 %     |
| Boil    | Enigma (AUS) | 30 g   | 30 min | 16.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | ---        |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 1000 g | Boil    | 15 min |