

# Milk Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **39.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (65.6%)	80 %	5
Grain	Strzegom Karmel 30	1 kg (16.4%)	75 %	30
Grain	Płatki pszeniczne	0.1 kg (1.6%)	85 %	3
Grain	Strzegom Barwiący	0.2 kg (3.3%)	68 %	1300
Grain	Płatki owsiane	0.3 kg (4.9%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.2%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	10 min