

# Milk Stout

- Gravity **13.5 BLG**
- ABV ---
- IBU **27**
- SRM **40**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **9.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.2 kg (39.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (32.8%)	79 %	16
Grain	Caraaroma	0.25 kg (8.2%)	78 %	400
Grain	Weyermann - Carafa I	0.1 kg (3.3%)	70 %	690
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (3.3%)	73 %	1001
Grain	Jęczmień palony	0.1 kg (3.3%)	55 %	985
Grain	Owsiane Płatki	0.3 kg (9.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	lunga	5 g	15 min	11 %
Boil	Azacca	5 g	0 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale S-04	Ale	Dry	11 g	Safale
-------------	-----	-----	------	--------

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Laktoza	300 g	Boil	10 min