

Milk Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **25.8**
- Style **American 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 **7 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|--------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (70%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 0.5 kg (10%) | 80 % | 4 |
| Grain | Carafa II | 0.1 kg (2%) | 70 % | 1100 |
| Grain | Jęczmień palony | 0.3 kg (6%) | 55 % | 985 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (4%) | 73 % | 120 |
| Grain | Płatki owsiane | 0.4 kg (8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | Laktoza | 0.25 g | Boil | 15 min |