

# Milk Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **39.1**
- 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 **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best Malz - Pale Ale	3 kg (76.9%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	0.2 kg (5.1%)	82 %	4
Grain	Strzegom Czekoladowy jasny	0.3 kg (7.7%)	68 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (7.7%)	73 %	1001
Grain	Jęczmień palony	0.1 kg (2.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	13 g	60 min	13.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew Windsor	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	350 g	Boil	15 min