

## milk stout 2,0

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **28.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński lager Malteurop	2.5 kg (46.7%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (18.7%)	79 %	22
Grain	Carafa II special	0.2 kg (3.7%)	70 %	1050
Grain	Carabelge	0.35 kg (6.5%)	80 %	30
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	1400
Grain	Słód pszeniczny czekoladowy Weyermann	0.2 kg (3.7%)	65 %	1050
Sugar	Milk Sugar (Lactose)	1 kg (18.7%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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WLP004 - Irish Ale Yeast	Ale	Slant	150 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	0.5 g	Boil	10 min