

Milk Stout

- Gravity **18.8 BLG**
- ABV ---
- IBU **16**
- SRM **40**
- 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 **75 min**
- Evaporation rate **15 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale 5,5-7,5 EBC Weyermann	4.2 kg (76.4%)	--- %	6.5
Grain	Słód pszeniczny, czekoladowy 800-1200 EBC Weyermann	0.32 kg (5.8%)	--- %	1000
Grain	Słód belgijski karmelowy ciemny Cara Crystal 150 EBC	0.32 kg (5.8%)	--- %	150
Grain	Palone ziarna jęczmienia 1100-1200 EBC Weyermann	0.22 kg (4%)	--- %	1150
Grain	Słód belgijski karmelowy ciemny Special B 400 EBC	0.22 kg (4%)	--- %	400
Adjunct	Płatki jęczmienne	0.22 kg (4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Sovereign	30 g	75 min	4.9 %
Boil	East Kent Golding	10 g	15 min	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min
Other	Laktoza	250 g	Boil	10 min

Notes

- Przy przerwie dekstrynującej - (72 stopnie) dodać słód czekoladowy; - Przy przerwie maltozowej - (78 stopni) dodać palone ziarna jęczmienia;
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