

# Milk Stout

- Gravity **11.7 BLG**
- ABV ---
- IBU **39**
- SRM **26.8**
- Style **Sweet 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (54.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (11.4%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.3 kg (6.8%)	68 %	400
Grain	Karmelowy Jasny 30EBC	0.3 kg (6.8%)	75 %	30
Grain	Płatki owsiane	0.3 kg (6.8%)	85 %	3
Grain	Płatki jęczmienne	0.3 kg (6.8%)	85 %	3
Grain	Jęczmień palony	0.3 kg (6.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	hallertauer	20 g	10 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	700 g	Boil	15 min