

Milk Stout

- Gravity **11 BLG**
- ABV ---
- IBU **35**
- SRM **28.6**
- 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 **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.75 kg (40.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.6 kg (37.2%) | 79 % | 16 |
| Grain | Strzegom Karmel 300 | 0.25 kg (5.8%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (5.8%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.25 kg (5.8%) | 55 % | 985 |
| Grain | Kawowy | 0.2 kg (4.7%) | 65 % | 420 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Safe |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------|-------|------|--------|
| Flavor | laktoza | 500 g | Boil | 15 min |
|--------|---------|-------|------|--------|

Notes

- Słody ciemne 15 min przed końcem zacierania
May 8, 2017, 10:26 PM