

# Milk Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **41.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I | 4 kg (61.5%)   | 79 %  | 16   |
| Grain | Strzegom Pszeniczny        | 1 kg (15.4%)   | 81 %  | 6    |
| Grain | BestMalz Special X         | 0.5 kg (7.7%)  | 60 %  | 350  |
| Grain | Fawcett Crystal Rye        | 0.25 kg (3.8%) | 63 %  | 200  |
| Grain | Strzegom Czekoladowy 400   | 0.25 kg (3.8%) | 68 %  | 400  |
| Grain | Jęczmień palony            | 0.25 kg (3.8%) | 55 %  | 985  |
| Grain | Strzegom Czekoladowy 1200  | 0.25 kg (3.8%) | 68 %  | 1202 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 10 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 10 g   | 30 min | 4 %        |

## Yeasts

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

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 500 g  | Boil    | 15 min |