

Milk Stout I

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **41.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **78 C**, Time **0 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale | 1.6 kg (61.5%) | 80 % | 6 |
| Grain | Weyermann - Monachijski II | 0.3 kg (11.5%) | 80 % | 28 |
| Grain | Płatki jęczmienne błyskawiczne | 0.3 kg (11.5%) | 75 % | 3 |
| Grain | Weyermann - Pszeniczny czekoladowy | 0.2 kg (7.7%) | 30 % | 1050 |
| Grain | Weyermann - Jęczmień palony | 0.2 kg (7.7%) | 30 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | PL lunga | 10 g | 60 min | 12.5 % |
| Boil | PL lunga | 15 g | 5 min | 12.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|-------|
| Other | Laktoza | 250 g | Boil | 5 min |

Notes

- Ciemne słody na początku przerwy 72 st.
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