

# Milk Stout III

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **29.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.25 kg (59%)	80 %	7
Grain	Pszeniczny	0.5 kg (6.9%)	85 %	4
Grain	Płatki owsiane	0.5 kg (6.9%)	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg (2.8%)	75 %	45
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.8%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.5%)	68 %	400
Grain	Weyermann - Carafa II Special	0.2 kg (2.8%)	65 %	1150
Grain	Strzegom Barwiący	0.1 kg (1.4%)	68 %	1300
Sugar	Milk Sugar (Lactose)	1 kg (13.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	50 min	12.5 %
Aroma (end of boil)	lunga	25 g	5 min	12.5 %
Whirlpool	lunga	4 g	0 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	WhirFloct	2.5 g	Boil	12 min
Water Agent	Gips piwowarski	6 g	Mash	70 min