

# Milk Stout IV

- Gravity **11.9 BLG**
- ABV ---
- IBU **27**
- SRM **42.3**
- 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 **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- 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 | Filtrat                     | 2.2 kg (84.6%) | 80 %  | 6    |
| Grain | Fawcett - Chocolate         | 0.2 kg (7.7%)  | 30 %  | 1175 |
| Grain | Weyermann - Jęczmień palony | 0.2 kg (7.7%)  | 30 %  | 1150 |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | USA Sorachi Ace | 10 g   | 60 min | 12.2 %     |
| Aroma (end of boil) | PL Oktawia      | 25 g   | 0 min  | 7.8 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 50 ml  | ---        |

## Extras

| Type   | Name    | Amount | Use for   | Time     |
|--------|---------|--------|-----------|----------|
| Other  | Laktoza | 250 g  | Boil      | 5 min    |
| Flavor | Wiśnie  | 500 g  | Secondary | 7 day(s) |