

milk stout v.3

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **26.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 3.6 kg (74.8%) | 80 % | 8 |
| Grain | Carafa II | 0.22 kg (4.6%) | 70 % | 812 |
| Grain | Briess - Chocolate Malt | 0.14 kg (2.9%) | 60 % | 900 |
| Sugar | laktoza | 0.7 kg (14.6%) | 100 % | 1 |
| Grain | Jęczmień palony | 0.1 kg (2.1%) | 55 % | 1300 |
| Grain | zakwaszający | 0.05 kg (1%) | 80 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | magnum | 24 g | 70 min | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| m15 | Ale | Dry | 10 g | jack |

Extras

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

| | | | | |
|-------|---------|--------|------|--------|
| Other | laktoza | 7000 g | Boil | 60 min |
|-------|---------|--------|------|--------|