

## Milk Stout (wiśniowy)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **29**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (55.2%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (13.8%)	79 %	10
Grain	Special B Mal	0.3 kg (4.1%)	65.2 %	315
Grain	Strzegom Czekoladowy 400	0.2 kg (2.8%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.2 kg (2.8%)	68 %	1202
Grain	Jęczmień palony	0.15 kg (2.1%)	55 %	985
Grain	Simpsons - Coffee Malt	0.3 kg (4.1%)	74 %	296
Grain	Płatki owsiane	0.5 kg (6.9%)	85 %	3
Sugar	Laktoza	0.6 kg (8.3%)	--- %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	1 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Wiśnie	2000 g	Secondary	7 day(s)