

# Milk stout z dodatkami

- Gravity **14.3 BLG**
- ABV ---
- IBU **25**
- SRM **43.6**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (60.6%)	81 %	4
Grain	Płatki owsiane	0.2 kg (6.1%)	85 %	3
Grain	Weyermann - Carapils	0.2 kg (6.1%)	78 %	4
Grain	Crystal malt	0.2 kg (6.1%)	75 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (6.1%)	3 %	1001
Grain	Strzegom Barwiący obłuszczony	0.2 kg (6.1%)	1 %	1300
Sugar	Milk Sugar (Lactose)	0.3 kg (9.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	safale

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Wirfloc	1 g	Boil	5 min
Flavor	Skrórka pomarańczy (suszona)	5 g	Boil	5 min
Flavor	Skórka pomarańczy (macerowana)	5 g	Secondary	5 day(s)