

# Milk Stout z wysłodzin

- Gravity **32.9 BLG**
- ABV **16.8 %**
- IBU **17**
- SRM **64**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **66 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **70 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **-1.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.4 kg (61.1%)	80 %	7
Grain	Strzegom Monachijski typ II	1.7 kg (23.6%)	79 %	22
Grain	Weyermann - Melanoiden Malt	0.3 kg (4.2%)	81 %	53
Grain	Strzegom Karmel 600	0.2 kg (2.8%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.35 kg (4.9%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (3.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	0.25 g	Secondary	14 day(s)