

# Milky Dog Luna

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **45.4**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **6.4 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **-3.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (59.7%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.3 kg (9%)	68 %	400
Grain	Czekoladowy	0.2 kg (6%)	60 %	788
Grain	Jęczmień palony	0.2 kg (6%)	55 %	985
Grain	Fawcett - Pale Cara	0.25 kg (7.5%)	72.8 %	20
Grain	Caraaroma	0.1 kg (3%)	78 %	400
Adjunct	Milk Sugar (Lactose)	0.3 kg (9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	60 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale