

Salty Rumble - Salted Milk Stout

- Gravity **15.9 BLG**
- ABV ---
- IBU **29**
- SRM **54.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.5 kg (69.8%)	81 %	6
Grain	Brown Malt (British Chocolate)	0.5 kg (7.8%)	70 %	128
Grain	Caraaroma	0.5 kg (7.8%)	78 %	400
Sugar	Milk Sugar (Lactose)	0.5 kg (7.8%)	76.1 %	0
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.1%)	68 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.9%)	73 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	5.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	sól himalajska	20 g	Boil	10 min