

Smoked Milk Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **38.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **80 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Marris Otter Pale Ale | 2 kg (30.8%) | 80 % | 6 |
| Grain | Monachijski Litovel | 1.7 kg (26.2%) | 80 % | 19 |
| Grain | Viking Malt Wędzony Wiśnią | 1 kg (15.4%) | 82 % | 10 |
| Grain | Strzegom Karmel 150 | 0.8 kg (12.3%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (7.7%) | 68 % | 1202 |
| Grain | Kawowy | 0.5 kg (7.7%) | 77 % | 250 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 25 g | 90 min | 5 % |
| Boil | Fuggles | 25 g | 30 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|-------------|
| Wyeast - Whitbread Ale | Ale | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | Laktoza | 500 g | Boil | 10 min |