

W011 - Milk Stout - mint

- Gravity **11.9 BLG**
- ABV **3.7 %**
- IBU **31.7**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.67 liter(s)**

Mash information

- Mash efficiency **16 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.6 liter(s)**
- Total mash volume **48.8 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **36.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **-5.7 liter(s)** of **76C** water or to achieve **18.67 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------|---------|------|
| Grain | (de) CHÂTEAU PALE ALE | 5 kg | 81 % | 21 |
| Grain | BEST Vienna (BESTMALZ) | 4.5 kg | 82.5 % | 23 |
| Grain | Oats, Flaked | 1 kg | 80 % | 4 |
| Grain | (de) CHÂTEAU CAFÉ LIGHT® | 0.5 kg | 77 % | 666 |
| Grain | Caraaroma (Weyermann) | 0.5 kg | 73.58 % | 934 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg | 76.1 % | -1 |
| Grain | (de) CHÂTEAU CHOCOLAT | 0.5 kg | 75 % | 2402 |
| Grain | (de) CHÂTEAU ROASTED BARLEY | 0.2 kg | 65 % | 3203 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Target | 10 g | 60 min | 8 % |
| Boil | Target | 10 g | 30 min | 8 % |
| Boil | East Kent Goldings (EKG) | 20 g | 15 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|--------|--------|-------------|
| Scottish Ale | Ale | Liquid | 124 ml | Wyeast Labs |