

13/02/2018 - Milk Stout - 21.12.2018

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **26.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **1250 liter(s)**
- Trub loss **0 %**
- Size with trub loss **1250 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1402.5 liter(s)**

Mash information

- Mash efficiency **85.6 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **875 liter(s)**
- Total mash volume **1125 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **875 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **777.5 liter(s)** of **76C** water or to achieve **1402.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|------|
| Grain | Pale Ale | 175 kg (70%) | 80 % | 6 |
| Grain | Monachijski Jasny | 50 kg (20%) | 80 % | 16 |
| Grain | Czekoladowy | 12.5 kg (5%) | 75 % | 1050 |
| Grain | Jęczmień palony | 12.5 kg (5%) | 75 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil | USA Jaryllo | 800 g | 90 min | 13.2 % |
| Whirlpool | PL lunga | 2500 g | 5 min | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale | Slant | 5000 ml | --- |