

## #38 - 3 ver. - Milk Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **32.1**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **34.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **22 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (43.2%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (14.4%)	79 %	10
Grain	Płatki owsiane	0.5 kg (7.2%)	85 %	3
Grain	Strzegom Pszeniczny	0.5 kg (7.2%)	81 %	6
Grain	Strzegom Karmel 300	0.15 kg (2.2%)	70 %	299
Grain	Strzegom Karmel 600	0.15 kg (2.2%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.15 kg (2.2%)	68 %	1200
Grain	Carafa III	0.3 kg (4.3%)	70 %	1034
Grain	Strzegom Barwiący	0.2 kg (2.9%)	68 %	1300
Adjunct	Laktoza	1 kg (14.4%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11 g	Safale