

bilberry milk stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **22**
- SRM **30.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Briess - Pale Ale Malt | 2 kg (31.7%) | 80 % | 7 |
| Grain | Briess - Pilsen Malt | 1.6 kg (25.4%) | 80.5 % | 2 |
| Grain | Pszeniczny | 0.3 kg (4.8%) | 85 % | 4 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (4.8%) | 73 % | 1001 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (3.2%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.2 kg (3.2%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (11.1%) | 76.1 % | 0 |
| Grain | Słód owsiany Fawcett | 1 kg (15.9%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Flavor | jagody mrożone | 3000 g | Secondary | 14 day(s) |