

# 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)