

# Fruit Milk Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **32.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (57.1%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	0.7 kg (11.8%)	80 %	20
Grain	Strzegom Czekoladowy jasny	0.4 kg (6.7%)	68 %	400
Grain	Strzegom Karmel 300	0.5 kg (8.4%)	70 %	299
Grain	Karmelowy żytni Strzegom	0.5 kg (8.4%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.4%)	68 %	1200
Grain	Płatki pszeniczne	0.25 kg (4.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	600 g	Boil	15 min