

## Fruit milk stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **36.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **10.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (72.5%)	80 %	5
Grain	Jęczmień palony	0.2 kg (5.8%)	55 %	985
Grain	Biscuit Malt	0.2 kg (5.8%)	79 %	45
Sugar	Milk Sugar (Lactose)	0.35 kg (10.1%)	76.1 %	0
Grain	Strzegom Czekoladowy ciemny	0.2 kg (5.8%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	35 min	7 %

### Extras

Type	Name	Amount	Use for	Time
Spice	skórka słodkiej pomarańczy	15 g	Boil	5 min
Flavor	zest i sok z 2 pomarańczy	2 g	Secondary	1 day(s)