

# LEM| Milk Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **29.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **69 C**, Time **50 min**
- Temp **69 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **69C**
- Keep mash **50 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (32%)	80 %	5
Grain	Viking Malt Pilszeński	1.5 kg (24%)	82 %	4
Grain	Caraaroma	0.3 kg (4.8%)	78 %	400
Grain	Viking Malt Czekoladowy 1200	0.3 kg (4.8%)	68 %	1202
Grain	Fawcett - Brown	0.35 kg (5.6%)	72 %	180
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985
Grain	Płatki owsiane	0.9 kg (14.4%)	85 %	3
Sugar	Laktoza	0.8 kg (12.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Endeavour	20 g	45 min	7.5 %
Boil	Palisade	20 g	20 min	8.5 %
Boil	English Golding	15 g	5 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	800 g	Boil	15 min