

Milk Me

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **45.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

- Temp **56 C**, Time **10 min**
- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.21 kg (70.2%) | --- % | --- |
| Grain | Barwiący | 0.62 kg (13.6%) | 55 % | 985 |
| Grain | Weyermann pszeniczny jasny | 0.32 kg (7%) | 80 % | 6 |
| Grain | Strzegom Czekoladowy ciemny | 0.21 kg (4.6%) | 68 % | 1200 |
| Grain | Viking Barwiący Obłuszczony | 0.21 kg (4.6%) | 65 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---------|--------|------|--------|
| Other | Laktoza | 0.43 g | Boil | 10 min |
|-------|---------|--------|------|--------|