

Milk stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **24**
- SRM **24.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caraaroma	0.3 kg (4.2%)	78 %	400
Grain	Weyermann - Carafa I	0.1 kg (1.4%)	70 %	690
Grain	Jęczmień palony	0.2 kg (2.8%)	55 %	985
Grain	Strzegom Monachijski typ I	6 kg (84.5%)	79 %	16
Grain	Płatki pszeniczne	0.5 kg (7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	50 min	11 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Flavor	lukrecja	20 g	Boil	10 min
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