

# Milk Stout 12° BLG

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **32.5**

## 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **63 C**, Time **35 min**
- Temp **74 C**, Time **60 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **60 min** at **74C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.75 kg (36.5%)	80 %	4
Grain	Monachijski	1.6 kg (33.3%)	80 %	16
Grain	Jęczmień palony	0.2 kg (4.2%)	55 %	985
Grain	Strzegom Karmel 300	0.25 kg (5.2%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.2%)	68 %	400
Grain	Jęczmień palony	0.25 kg (5.2%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (10.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Wheat	Dry	10 g	Safale