

Milk Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **32.5**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Pale Ale Malt	3.5 kg (76.1%)	79 %	79
Grain	Castle Malting - Pilzneński 6-rzędowy	0.5 kg (10.9%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (4.3%)	73 %	120
Grain	Jęczmień palony	0.3 kg (6.5%)	55 %	985
Grain	Carafa II	0.1 kg (2.2%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Dry Hop	Citra	25 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
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Other	laktoza	250 g	Boil	15 min
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