

# MILK STOUT

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **49.1**
- Style **Oatmeal Stout**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (55.6%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (18.5%)	80 %	4
Grain	Jęczmień palony	0.3 kg (5.6%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.4 kg (7.4%)	68 %	1200
Grain	Strzegom Barwiący	0.3 kg (5.6%)	68 %	1300
Grain	Płatki owsiane	0.4 kg (7.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Laktoza	500 g	Boil	0 min