

# Milk Stout

- Gravity **15 BLG**
- ABV ---
- IBU **31**
- SRM **40**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **60 C**, Time **0 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **0 min** at **60C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (60.8%)	85 %	7
Grain	caraaamber	0.6 kg (8.1%)	72 %	100
Grain	Monachijski	0.5 kg (6.8%)	80 %	16
Grain	Caramunich Malt	0.3 kg (4.1%)	71.7 %	110
Adjunct	płatki jęczmienne	0.4 kg (5.4%)	70 %	---
Grain	Strzegom Czekoladowy 1200	0.2 kg (2.7%)	68 %	1202
Grain	Palony Black	0.2 kg (2.7%)	70 %	1300
Grain	Weyermann - Carafa I	0.2 kg (2.7%)	70 %	690
Sugar	Milk Sugar (Lactose)	0.5 kg (6.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	9.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Slant	400 ml	Safale