

# Milk Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **39.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (53.1%)	80 %	5
Grain	Barley, Flaked	0.4 kg (8.5%)	70 %	4
Grain	Oats, Flaked	0.4 kg (8.5%)	80 %	2
Grain	Viking Wheat Malt	0.3 kg (6.4%)	83 %	5
Grain	pszeniczny czekoladowy weyermann	0.26 kg (5.5%)	65 %	1100
Grain	Jęczmień palony	0.25 kg (5.3%)	55 %	985
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Grain	Special B Malt	0.2 kg (4.2%)	65.2 %	315
Sugar	Milk Sugar (Lactose)	0.4 kg (8.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Węglan wapnia	2 g	Mash	60 min
Water Agent	Chlorek wapnia	3 g	Mash	60 min

## Notes

- Start 15-16  
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