

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 |
| na wygrzew | | | | |
| 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
Jan 28, 2021, 2:56 PM