

MILK STOUT #2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **37**
- SRM **37**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **20 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pilsner malt | 2.5 kg (37.9%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (15.2%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy jasny | 1 kg (15.2%) | 68 % | 400 |
| Grain | Weyermann Specjal W | 0.5 kg (7.6%) | 68 % | 300 |
| Grain | Caraaroma | 0.2 kg (3%) | 78 % | 400 |
| Grain | Pszeniczny | 0.5 kg (7.6%) | 85 % | 4 |
| Grain | Strzegom pszenica prażona | 0.2 kg (3%) | 70 % | 1000 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (10.6%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 50 g | 60 min | 8.5 % |
| Aroma (end of boil) | Sabro | 100 g | 0 min | 10 % |
| Dry Hop | Sabro | 100 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |