

# Milk Stout

- Gravity **12.5 BLG**
- ABV ---
- IBU **24**
- SRM **27.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **11.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.5 kg (75.3%)	80.5 %	2
Grain	Wheat, Roasted	0.15 kg (3.2%)	54.3 %	1100
Grain	Carafa III Special	0.15 kg (3.2%)	70 %	1000
Grain	Brown Malt (British Chocolate)	0.15 kg (3.2%)	70 %	128
Adjunct	Milk Sugar (Lactose)	0.7 kg (15.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Admiral	10 g	5 min	14.3 %
Boil	Admiral	15 g	60 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis