

# Milk Stout

- Gravity **15 BLG**
- ABV ---
- IBU **19**
- SRM **34.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **5.3 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **28.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pale Ale Extract	3.4 kg (66%)	90 %	16
Grain	Pale Ale Maris Otter	1 kg (19.4%)	81 %	6
Grain	Brown Malt (British)	0.25 kg (4.9%)	70 %	175
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.9%)	68 %	1200
Grain	Caraaroma	0.25 kg (4.9%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	Fusion	30 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	5 min