

## Milk stout

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- Gravity **13.3 BLG**
- ABV ---
- IBU **35**
- SRM **41**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.75 kg (36.5%)	81 %	4
Grain	Monachijski	1.6 kg (33.3%)	80 %	16
Grain	Briess - Chocolate Malt	0.2 kg (4.2%)	60 %	690
Grain	Steinbach Karamel Pils	0.25 kg (5.2%)	79 %	6
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.2%)	68 %	400
Grain	Jęczmień palony	0.25 kg (5.2%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (10.4%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Vanilla Beans	20 g	Secondary	7 day(s)
Flavor	Kawa ziarna	120 g	Secondary	7 day(s)

## Notes

- Po 6 dniach fermentacji burzliwej, piwo podzielone na dwie części po 10 l . Do jednej dodane 2 laski wanilii, poszatkowane i macerowane 3 dni w alkoholu 30 %. Do drugiego fermentora 120 gr kawy (Lavazza) w ziarnach.  
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