

Milk Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **31.4**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **68.5 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------------------------------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 3 kg (61.2%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (20.4%) | 79 % | 17 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5.1%) | 68 % | 1200 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (5.1%) | 71 % | 600 |
| Grain | Carafa III | 0.1 kg (2%) | 70 % | 1300 |
| Przy ostatniej przerwie. Namoczony. | | | | |
| Grain | Acid Malt | 0.1 kg (2%) | 58.7 % | 6 |
| Adjunct | Barley, Flaked | 0.2 kg (4.1%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12 % |
| Boil | Magnum | 10 g | 30 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|-----------|
| Flavor | Laktoza | 500 g | Boil | 5 min |
| Spice | Śruta kakaowa | 100 g | Secondary | 14 day(s) |

Notes

- W miejsce poz. nr 3 może być Chocolate (Fawcett).
Sep 24, 2019, 10:39 PM