

# Milk Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **33.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (43.5%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.3 kg (8.7%)	80 %	6
Grain	Strzegom Czekoladowy ciemny	0.3 kg (8.7%)	68 %	1200
Grain	Melanoiden Malt	0.2 kg (5.8%)	80 %	39
Grain	Castle Cafe	0.1 kg (2.9%)	75.5 %	480
Grain	Jęczmień palony	0.05 kg (1.4%)	55 %	985
Grain	Karmelowy Jasny 30EBC	0.2 kg (5.8%)	75 %	30
Grain	Płatki owsiane	0.2 kg (5.8%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.6 kg (17.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	10 g	60 min	12.9 %

## Yeasts

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