

# MILK STOUT # 7

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **41.7**
- 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (57.7%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (19.2%)	80 %	4
Grain	Jęczmień palony	0.3 kg (5.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.8%)	68 %	1200
Grain	Strzegom Barwiący	0.2 kg (3.8%)	68 %	1300
Grain	Płatki owsiane	0.4 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	60 min	5.5 %
Boil	Magnat	30 g	10 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Other	laktoza	0.5 g	Boil	5 min
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