

Milk Stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **27**
- SRM **31.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

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

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **5 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (57.7%)	80 %	5
Grain	Strzegom Monachijski typ II	0.7 kg (22.4%)	79 %	22
Grain	Weyermann - Chocolate Wheat	0.15 kg (4.8%)	74 %	788
Grain	Czekoladowy	0.15 kg (4.8%)	60 %	788
Grain	Weyermann - Carafa III Special	0.05 kg (1.6%)	70 %	1300
Sugar	Milk Sugar (Lactose)	0.27 kg (8.7%)	87 %	0

Na ostatnie 5 minut gotowania

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---