

# Milk Stout centrum piwowarstwa

- Gravity **12.6 BLG**
- ABV ---
- IBU **36**
- SRM **59.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

- Temp **67 C**, Time **85 min**
- Temp **67.1 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **85 min** at **67C**
- Keep mash **5 min** at **67.1C**
- Keep mash **5 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.07 kg (39.7%)	80 %	4
Grain	Strzegom Monachijski typ II	1.9 kg (36.4%)	79 %	22
Grain	Castle Cafe	0.34 kg (6.5%)	75.5 %	480
Grain	Strzegom Karmel 600	0.34 kg (6.5%)	68 %	600
Grain	Strzegom Czekoladowy ciemny	0.23 kg (4.4%)	68 %	1200
Grain	Jęczmień palony	0.34 kg (6.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	34.5 g	60 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	575 g	Boil	15 min

### Notes

- Jęczmien palony 5 minut przed końcem ważenia  
*Nov 27, 2016, 3:13 PM*