

Milk Stout DIY,

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **22.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Keep mash **0 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (78.6%) | 80 % | 5 |
| Grain | Briess - Chocolate Malt | 0.24 kg (3.8%) | 60 % | 690 |
| Grain | Karmelowy Czerwony | 0.275 kg (4.3%) | 75 % | 59 |
| Grain | Castle Cafe | 0.26 kg (4.1%) | 75.5 % | 480 |
| Grain | Jęczmień palony | 0.085 kg (1.3%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.5 kg (7.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 45 min | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | Laktoza | 900 g | Boil | 15 min |
| Flavor | Cytryna skórki | 20 g | Boil | 15 min |