

Milk stout z dodatkami (wkisnie)

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **19**
- SRM **42**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.7 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|------|
| Grain | pale ale | 3.6 kg (57.1%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6.3%) | 85 % | 3 |
| Grain | Carabody | 0.4 kg (6.3%) | 78 % | 8 |
| Grain | Crystal malt | 0.4 kg (6.3%) | 75 % | 150 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.4 kg (6.3%) | 3 % | 1001 |
| Grain | Strzegom pszenica prażona | 0.4 kg (6.3%) | 70 % | 1000 |
| Sugar | Milk Sugar (Lactose) | 0.6 kg (9.5%) | 76.1 % | 0 |
| Grain | Weyermann - Carawheat | 0.1 kg (1.6%) | 77 % | 97 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 18 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 19.8 g | safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Fining | Wirfloc | 1.8 g | Boil | 5 min |
| Flavor | Wisnie | 1500 g | Secondary | 5 day(s) |
| Other | gips piwowarski | 5 g | Mash | 60 min |