

# Milk Stout z zestawu

- Gravity **15.9 BLG**
- ABV ---
- IBU **23**
- SRM **52.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.78 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (50.8%)	80 %	5
Grain	Viking Pilsner malt	0.5 kg (16.9%)	82 %	4
Grain	Jęczmień palony	0.15 kg (5.1%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (6.8%)	68 %	1200
Grain	Strzegom Barwiący	0.15 kg (5.1%)	68 %	1300
Grain	Słód owsiany Fawcett	0.2 kg (6.8%)	61 %	5
Sugar	Milk Sugar (Lactose)	0.25 kg (8.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	59 min	5.5 %

## Yeasts

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

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Laktozę daję w 60 minucie zacierania  
*Mar 16, 2017, 1:21 PM*