

# Mlekostout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **28**
- SRM **40.5**
- 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 **8 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (68.5%)	79 %	6
Grain	Płatki owsiane	0.5 kg (6.8%)	85 %	3
Grain	Fawcett Chocolate	0.4 kg (5.5%)	78 %	1200
Grain	Jęczmień palony	0.15 kg (2.1%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.4%)	73 %	1001
Grain	Weyermann Caramunich 3	0.5 kg (6.8%)	76 %	150
Sugar	Milk Sugar (Lactose)	0.5 kg (6.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis