

PAstry milk stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **25**
- SRM **37.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **69 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 4 kg (62.5%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 1 kg (15.6%) | 79 % | 10 |
| Grain | Chocolate Wheat Castle Malting | 0.25 kg (3.9%) | 74 % | 800 |
| Grain | Chocolate Malt Castle Malting | 0.25 kg (3.9%) | 73 % | 887 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (4.7%) | 73 % | 1001 |
| Sugar | Milk Sugar (Lactose) | 0.6 kg (9.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale | Dry | 22 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|-----------|----------|
| Other | gips piwowarski | 4 g | Mash | 80 min |
| Flavor | Kakaowiec | 400 g | Secondary | 7 day(s) |
| Flavor | Płatki moczone w burbonie | 40 g | Secondary | 7 day(s) |