

Raspberry Milk Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **41.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 4.5 kg (62.1%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 0.5 kg (6.9%) | 81 % | 6 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (6.9%) | 68 % | 1000 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (6.9%) | 73 % | 1001 |
| Sugar | Laktoza | 1 kg (13.8%) | 100 % | 0 |
| Grain | Jęczmień palony | 0.25 kg (3.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 14.38 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------|--------|-----------|-----------|
| Flavor | Maliny | 2000 g | Secondary | 10 day(s) |
|--------|--------|--------|-----------|-----------|