

RyeMilkStout

- Gravity **18.4 BLG**
- ABV ---
- IBU **21**
- SRM **34.5**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **10 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **10.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|------|
| Grain | Płatki owsiane | 0.25 kg (7.9%) | 85 % | 3 |
| Grain | Strzegom Pale Ale | 1 kg (31.7%) | 79 % | 6 |
| Grain | Żytni | 1 kg (31.7%) | 85 % | 8 |
| Grain | Carahell | 0.25 kg (7.9%) | 77 % | 26 |
| Grain | Caraaroma | 0.25 kg (7.9%) | 78 % | 400 |
| Grain | Weyermann - Carafa III | 0.1 kg (3.2%) | 70 % | 1024 |
| Grain | Jęczmień palony | 0.1 kg (3.2%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.2 kg (6.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Vic Secret | 5 g | 55 min | 16.1 % |
| Boil | Vic Secret | 10 g | 5 min | 16.1 % |
| Dry Hop | Vic Secret | 10 g | 4 day(s) | 16.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------|-----|-----|-----|-----|
| US - 05 | Ale | Dry | 6 g | --- |
|---------|-----|-----|-----|-----|