

stout mleczny

- Gravity **14.5 BLG**
- ABV ---
- IBU **22**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|--------|------|
| Grain | Pilzneński | 4 kg (59.3%) | 81 % | 4 |
| Grain | Strzegom Karmel 600 | 0.5 kg (7.4%) | 68 % | 601 |
| Grain | Strzegom Barwiący | 0.5 kg (7.4%) | 68 % | 1300 |
| Grain | Monachijski | 0.5 kg (7.4%) | 80 % | 16 |
| Adjunct | płatki jęczmienne | 0.25 kg (3.7%) | --- % | --- |
| Grain | Jęczmień palony | 0.5 kg (7.4%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Aroma (end of boil) | Citra | 10 g | 30 min | 12 % |
| Aroma (end of boil) | Citra | 5 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| browin | Ale | Dry | 7 g | --- |