

#14 Milk Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **40.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.54 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.7 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **77C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Pale Ale | 2.5 kg (44.2%) | 80 % | 5 |
| Grain | Monachijski | 1.5 kg (26.5%) | 80 % | 16 |
| Grain | Caraaroma | 0.35 kg (6.2%) | 78 % | 400 |
| Grain | Pszeniczny Czekoladowy | 0.3 kg (5.3%) | 73 % | 1001 |
| Grain | Weyermann - Carafa II | 0.3 kg (5.3%) | 70 % | 837 |
| Grain | Jęczmień palony | 0.2 kg (3.5%) | 55 % | 1100 |
| Grain | Płatki owsiane | 0.5 kg (8.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 10.5 % |
| Boil | Lublin (Lubelski) | 15 g | 15 min | 3.8 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 500 g | Boil | 15 min |