

#15 Milk Stout z Thermomix

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **41**
- SRM **39.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **2.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.5 liter(s)**

Steps

- Temp **70 C**, Time **90 min**

Mash step by step

- Heat up **1.8 liter(s)** of strike water to **79.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **3.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt | 0.3 kg (41.1%) | 80 % | 5 |
| Grain | Monachijski | 0.23 kg (31.5%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.06 kg (8.2%) | 85 % | 3 |
| Grain | Carafa II | 0.04 kg (5.5%) | 70 % | 1150 |
| Grain | Strzegom Barwiący | 0.04 kg (5.5%) | 68 % | 1450 |
| Sugar | Milk Sugar (Lactose) | 0.06 kg (8.2%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 5 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| Oslo | Ale | Slant | 7 ml | Kveik |