

#5 Milk Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **31.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (60.9%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (8.7%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.7 kg (12.2%)	75 %	30
Grain	Płatki owsiane	0.5 kg (8.7%)	85 %	3
Grain	Weyermann - Carafa II	0.2 kg (3.5%)	70 %	1100
Grain	Jęczmień palony	0.35 kg (6.1%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.5 g	Safale

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Laktoza	500 g	Boil	20 min

Notes

- w 68°C (słody jasne + płatki)
po 20 min w 72 slody ciemne + laktoza
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