

## Druga warka - Milk Stout

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **25**
- SRM **54**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**
- Temp **53 C**, Time **15 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **57.8C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (27%)	79 %	10
Grain	Strzegom Pale Ale	2 kg (27%)	79 %	6
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.7%)	68 %	1202
Grain	Oats, Flaked	0.8 kg (10.8%)	80 %	2
Grain	Jęczmień palony	1 kg (13.5%)	55 %	985
Grain	Weyermann - Chocolate Wheat	0.2 kg (2.7%)	74 %	788
Sugar	Milk Sugar (Lactose)	0.7 kg (9.5%)	76.1 %	0
Grain	Karmelowy żytni Strzegom	0.5 kg (6.8%)	75 %	150

### Hops

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

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	Safale