

Fruit milk stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **37.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	1.7 kg (51.5%)	80 %	8
Grain	Castlemalting - Cara Clair	0.4 kg (12.1%)	78 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (6.1%)	73 %	1001
Grain	Strzegom Czekoladowy jasny	0.3 kg (9.1%)	68 %	400
Grain	Jęczmień palony	0.2 kg (6.1%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (15.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	14 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---