

# Kobini Milk Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **32.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.1 kg (70.7%)	79 %	6
Grain	Słód Caramunich Typ II Weyermann	0.35 kg (6%)	73 %	120
Grain	Fawcett - Pale Chocolate	0.2 kg (3.4%)	71 %	600
Grain	Bestmalz Czekoladowy	0.2 kg (3.4%)	70 %	1000
Grain	Carafa III	0.2 kg (3.4%)	70 %	1300
Grain	Oats, Flaked	0.35 kg (6%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.4 kg (6.9%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	9 %
Aroma (end of boil)	Marynka	5 g	10 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Wiórki beczka po rumie	25 g	Secondary	7 day(s)