

# Left Hand Milk Stout

- Gravity **11.7 BLG**
- ABV ---
- IBU **21**
- SRM **30**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **74C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK       | 3.2 kg (60.8%) | 78 %  | 6   |
| Grain | Roasted Barley             | 0.5 kg (9.5%)  | 55 %  | 591 |
| Grain | Caramel/Crystal Malt - 60L | 0.35 kg (6.7%) | 74 %  | 118 |
| Grain | Briess - Chocolate Malt    | 0.35 kg (6.7%) | 60 %  | 690 |
| Grain | Munich Malt                | 0.35 kg (6.7%) | 80 %  | 18  |
| Grain | Barley, Flaked             | 0.28 kg (5.3%) | 70 %  | 4   |
| Grain | Oats, Flaked               | 0.23 kg (4.4%) | 80 %  | 2   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Magnum             | 10 g   | 60 min | 13.5 %     |
| Boil    | East Kent Goldings | 30 g   | 10 min | 5.1 %      |

## Yeasts

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

## Extras

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

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g    | Boil    | 10 min |