

# Malinowy milk stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **42.5**
- 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 **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield  | EBC  |
|-------|--------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt     | 4 kg (72.7%)  | 80 %   | 5    |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (9.1%) | 71 %   | 600  |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (9.1%) | 71 %   | 1200 |
| Sugar | Milk Sugar (Lactose)     | 0.5 kg (9.1%) | 76.1 % | 0    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 25 min | 9 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

## Extras

| Type  | Name   | Amount | Use for   | Time     |
|-------|--------|--------|-----------|----------|
| Other | Maliny | 2000 g | Secondary | 7 day(s) |

## Notes

- laktoza pochodzi z odtłuszczonego mleka w proszku.  
*Aug 7, 2018, 11:04 AM*