

# Milk mint Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **49.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.5 kg (10%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (10%)	55 %	985
Grain	Pszeniczny	0.5 kg (10%)	85 %	3
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Grain	Karmelowy ciemny 300EBC	0.5 kg (10%)	75 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Fusion UK	30 g	60 min	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Herb	mięta suszona z Lidla	20 g	Boil	10 min
Fining	mech irlandzki	5 g	Boil	10 min
Flavor	laktoza	500 g	Boil	20 min