

Milk Sout (Pabur100)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **24.2**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (47.1%)	70 %	---
Grain	Strzegom Monachijski typ I	0.5 kg (9.8%)	79 %	16
Grain	Karmelowy 150	0.3 kg (5.9%)	--- %	---
Grain	Viking Czekoladowy jasny	0.3 kg (5.9%)	68 %	400
Grain	Jęczmień palony	0.3 kg (5.9%)	55 %	985
Grain	Płatki owsiane	0.3 kg (5.9%)	60 %	3
Grain	płatki jęczmienne	0.3 kg (5.9%)	60 %	4
Adjunct	Laktoza	0.7 kg (13.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	7.1 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

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

Type	Name	Amount	Use for	Time
Flavor	Lakotza	700 g	Boil	10 min