

Milk Stout 1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **37.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.2 liter(s)**
- Total mash volume **8.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.6 kg (25.5%)	81 %	4
Grain	Strzegom Wiedeński	0.4 kg (17%)	79 %	10
Grain	Weyermann - Dehusked Carafa II	0.14 kg (6%)	70 %	837
Grain	Płatki owsiane	0.22 kg (9.4%)	60 %	3
Grain	Monachijski	0.35 kg (14.9%)	80 %	16
Grain	Strzegom Karmel 150	0.11 kg (4.7%)	75 %	150
Grain	Strzegom Karmel 600	0.11 kg (4.7%)	68 %	601
Sugar	Milk Sugar (Lactose)	0.28 kg (11.9%)	76.1 %	0
Grain	Weyermann - Chocolate Wheat	0.14 kg (6%)	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	11.5 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Liquid	16 ml	Fermentum Mobile
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