

Milk stout 1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **36.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.1 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (62%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.8%)	82 %	4
Grain	Karmelowy Jasny 30EBC	0.7 kg (10.9%)	70 %	30
Grain	Płatki owsiane	0.5 kg (7.8%)	60 %	3
Grain	Viking Barwiący	0.15 kg (2.3%)	65 %	1200
Grain	Jęczmień palony	0.35 kg (5.4%)	70 %	1100
Grain	Viking Czekoladowy ciemny	0.25 kg (3.9%)	67 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	50 min	5 %
Boil	Lublin (Lubelski)	25 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis s-04

Gozdawa - Classic Belgian Witbier	Ale	Dry	10 g	Gozdawa
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Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	10 min