

# Milk Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **26**
- SRM **29**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.5 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	5 kg (79.4%)	80 %	5
Grain	Weyermann - Caraminch II	0.3 kg (4.8%)	80 %	120
Grain	Płatki jęczmienne	0.4 kg (6.3%)	--- %	1
Grain	Weyermann - Carafa I	0.2 kg (3.2%)	70 %	800
Grain	Weyermann - żytni czekoladowy	0.2 kg (3.2%)	--- %	600
Grain	Weyermann - Carafa III	0.2 kg (3.2%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	15 min

### Notes

- Ciemne w temp. 76  
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