

## Milk stout

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **55.4**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **23.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (58.1%)	79 %	6
Grain	Strzegom Pilzneński	1.25 kg (16.1%)	80 %	4
Grain	Jęczmień palony	0.5 kg (6.5%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.5%)	68 %	1200
Grain	Strzegom Barwiący	0.5 kg (6.5%)	68 %	1300
Grain	Płatki owsiane	0.5 kg (6.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	60 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	laktoza	625 g	Boil	1 min