

# Milk stout

---

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **30**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.2 kg (66.7%)	80 %	8
Grain	Strzegom Karmel 150	0.2 kg (6.1%)	75 %	150
Sugar	Milk Sugar (Lactose)	0.4 kg (12.1%)	76.1 %	0
Grain	Oats, Flaked	0.2 kg (6.1%)	80 %	2
Grain	Strzegom Czekoladowy ciemny	0.3 kg (9.1%)	68 %	800

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Wanilia	6 g	Boil	5 min