

# Milk Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **32.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński         | 2 kg (38.5%)   | 80 %  | 4    |
| Grain | Viking Pale Ale malt        | 1.3 kg (25%)   | 80 %  | 5    |
| Grain | Płatki owsiane              | 0.5 kg (9.6%)  | 85 %  | 3    |
| Grain | Pszeniczny                  | 0.3 kg (5.8%)  | 85 %  | 4    |
| Grain | Strzegom Czekoladowy ciemny | 0.35 kg (6.7%) | 68 %  | 1200 |
| Grain | Strzegom Karmel 150         | 0.4 kg (7.7%)  | 75 %  | 150  |
| Grain | Strzegom kawowy ciemny      | 0.35 kg (6.7%) | 68 %  | 500  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 30 g   | 60 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 18 g   | Safale     |

## Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Other | Laktoza | 650 g  | Boil    | 10 min |