

Milk Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **21**
- SRM **43.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 3.18 kg (55.5%) | 80 % | 7 |
| Grain | Black Barley (Roast Barley) | 0.4 kg (7%) | 55 % | 1200 |
| Grain | Monachijski | 0.34 kg (5.9%) | 80 % | 16 |
| Grain | Czekoladowy | 0.34 kg (5.9%) | 60 % | 1000 |
| Grain | Płatki jęczmienne | 0.34 kg (5.9%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.34 kg (5.9%) | 85 % | 3 |
| Grain | Laktoza | 0.45 kg (7.9%) | 50 % | 2 |
| Grain | Caramel/Crystal Malt - 60L | 0.34 kg (5.9%) | 74 % | 118 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 28 g | 13 min | 4.5 % |
| Boil | Fuggles | 27 g | 60 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale | Liquid | 125 ml | Wyeast Labs |

Notes

- <https://www.homebrewersassociation.org/homebrew-recipe/left-hand-milk-stout-clone/>
Laktoza 15 minut przed końcem gotowania
Whirfloc pamiętać
Zacieranie - 90 minut w 66 stopniach
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