

Milk Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **18**
- SRM **21.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1 kg (14.3%) | 80 % | 4 |
| Grain | Carafa II | 0.3 kg (4.3%) | 70 % | 1100 |
| Grain | Płatki owsiane | 0.4 kg (5.7%) | 60 % | 3 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (4.3%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 30 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | Laktoza | 0.25 g | Boil | 15 min |