

Milk stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **38.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------------------------------|----------------|--------|------|
| Grain | Słód jęczmienny Maris Otter Pale Ale 5-7,5 EBC Thomas Fawcett | 2 kg (65.6%) | 80 % | 6 |
| Grain | Słód owsiany Fawcett | 0.2 kg (6.6%) | 61 % | 5 |
| Grain | Czekoladowy viking | 0.25 kg (8.2%) | 68 % | 1100 |
| Grain | Jęczmień palony | 0.15 kg (4.9%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.3 kg (9.8%) | 76.1 % | 0 |
| Grain | Fawcett - Crystal | 0.15 kg (4.9%) | 70 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Fuggles | 14 g | 60 min | 5 % |
| Boil | East Kent Goldings | 6 g | 60 min | 5.8 % |
| Aroma (end of boil) | East Kent Goldings | 18 g | 10 min | 5.1 % |