

## milk stout 2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **35.1**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (43.5%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (10.9%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (10.9%)	79 %	16
Grain	Strzegom Monachijski typ II	0.5 kg (10.9%)	79 %	22
Grain	Weyermann - Carafa II	0.3 kg (6.5%)	70 %	1150
Grain	Jęczmień palony	0.3 kg (6.5%)	55 %	1150
Grain	Płatki owsiane	0.5 kg (10.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.1 %
Boil	Lublin (Lubelski)	15 g	10 min	4.6 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Dry	11.5 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	laktoza	500 g	Boil	15 min