

Milk Stout

- Gravity **12.5 BLG**
- ABV ---
- IBU **24**
- SRM **27.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **11.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------------|----------------|--------|------|
| Grain | Briess - Pilsen Malt | 3.5 kg (75.3%) | 80.5 % | 2 |
| Grain | Wheat, Roasted | 0.15 kg (3.2%) | 54.3 % | 1100 |
| Grain | Carafa III Special | 0.15 kg (3.2%) | 70 % | 1000 |
| Grain | Brown Malt (British Chocolate) | 0.15 kg (3.2%) | 70 % | 128 |
| Adjunct | Milk Sugar (Lactose) | 0.7 kg (15.1%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Admiral | 10 g | 5 min | 14.3 % |
| Boil | Admiral | 15 g | 60 min | 14.3 % |

Yeasts

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