

# MILK STOUT 2022\_05

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **37.5**
- Style **Sweet 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 **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.9%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.7 kg (9.1%)	1 %	400
Grain	Strzegom Karmel 150	0.8 kg (10.4%)	1 %	150
Grain	Jęczmień palony	0.5 kg (6.5%)	1 %	985
Sugar	LAKTOZA	0.7 kg (9.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %
Aroma (end of boil)	Citra	50 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Espe	Ale	Dry	5 g	---

## Notes

- Jęczmień palony, Strzegom Karmel 150 ,Strzegom Czekoladowy jasny- 72stopnie

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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