

Milk Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **17**
- SRM **65.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (45.5%) | 80 % | 5 |
| Grain | płatki jęczmienne | 0.9 kg (13.6%) | 60 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 1 kg (15.2%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (15.2%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.2 kg (3%) | 55 % | 985 |
| Adjunct | laktoza | 0.5 kg (7.6%) | --- % | --- |
| dodana do gotowania - ostatnie 15 minut | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 20 g | 60 min | 5.5 % |
| Boil | Fuggles | 30 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| Lallemand - Lalbrew Nottingham | Ale | Dry | 15 g | Lallemand |
| starter drożdżowy 1l - 135g ekstrakt słodowy jasny - suchy, szczypta płatki drożdżowe nieaktywne | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 500 g | Boil | 15 min |