

# Milk Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **32.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (53.3%)	80 %	5
Grain	Monachijski	1 kg (13.3%)	80 %	16
Grain	Pszeniczny	0.5 kg (6.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3
Grain	Jęczmień palony	0.3 kg (4%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (6.7%)	76.1 %	0
Grain	Carafa II	0.25 kg (3.3%)	70 %	812
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.3%)	68 %	400
Grain	Strzegom Karmel 300	0.1 kg (1.3%)	70 %	299
Grain	Strzegom Barwiący	0.1 kg (1.3%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Amarillo	20 g	10 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Nagazowanie 2.0 vol

Leżakowanie - jak najdłużej

fermentacja 2 tygodnie w 20 stopniach

*May 14, 2023, 3:05 PM*