

Milk Stout

- Gravity **11.7 BLG**
- ABV ---
- IBU **39**
- SRM **26.8**
- 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 **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 **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **66 C**, Time **75 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **16.5 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 | 2.4 kg (54.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (11.4%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (6.8%) | 68 % | 400 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (6.8%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.3 kg (6.8%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.3 kg (6.8%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.3 kg (6.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | hallertauer | 20 g | 10 min | 6.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 700 g | Boil | 15 min |