

# Milk Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **41.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4 kg (61.5%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (15.4%)	81 %	6
Grain	BestMalz Special X	0.5 kg (7.7%)	60 %	350
Grain	Fawcett Crystal Rye	0.25 kg (3.8%)	63 %	200
Grain	Strzegom Czekoladowy 400	0.25 kg (3.8%)	68 %	400
Grain	Jęczmień palony	0.25 kg (3.8%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.25 kg (3.8%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

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