

# Milk Stout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **19**
- SRM **36.5**
- 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **16.1 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 (53.6%)	80 %	6.25
Grain	Caraaroma	0.5 kg (8.9%)	78 %	400
Grain	Carafa II	0.2 kg (3.6%)	70 %	1100
Grain	Black Barley (Roast Barley)	0.3 kg (5.4%)	55 %	1100
Grain	Barley, Flaked	0.2 kg (3.6%)	70 %	4
Grain	Wheat, Flaked	0.2 kg (3.6%)	77 %	4
Grain	Oats, Flaked	0.2 kg (3.6%)	80 %	2
Sugar	Milk Sugar (Lactose)	1 kg (17.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	15 min	5.1 %

## Yeasts

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