

Milk stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **34.7**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.8 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2 kg (38.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (38.5%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.8%) | 68 % | 1200 |
| Grain | Strzegom Karmel 300 | 0.25 kg (4.8%) | 70 % | 299 |
| Grain | Strzegom Barwiący | 0.2 kg (3.8%) | 68 % | 1300 |
| Adjunct | Płatki owsiane | 0.5 kg (9.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | Laktoza | 0.5 g | Boil | 18 min |

Notes

- Na samym początku dodać płatki i wymieszać.
Dodać jasne słody temp. ok. 67C
Po drugiej przerwie i próbie jodowej dodać ciemne słody i przetrzymać 10min.
Dodać laktozę na ok. 20min przed końcem gotowania.
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