

# Milk stout test#1

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **39.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 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 **67 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale                | 3.5 kg (79.5%) | 79 %  | 6    |
| Grain | Fawcett - Crystal                | 0.2 kg (4.5%)  | 70 %  | 160  |
| Grain | Fawcett - Pale Chocolate         | 0.25 kg (5.7%) | 71 %  | 600  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (5.7%) | 73 %  | 1001 |
| Grain | Jęczmień palony                  | 0.2 kg (4.5%)  | 55 %  | 985  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 20 g   | 60 min | 5.1 %      |
| Boil    | East Kent Goldings | 15 g   | 20 min | 5.1 %      |

## Yeasts

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

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 300 g  | Boil    | 20 min |