

Milk Stout v.2

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **35.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (50.7%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.5%)	79 %	16
Grain	Weyermann - Carawheat	0.7 kg (10.1%)	77 %	115
Grain	Płatki owsiane	0.5 kg (7.2%)	85 %	3
Grain	Weyermann - Pszeniczny Czekoladowy	0.4 kg (5.8%)	73 %	1001
Grain	Weyermann - Carapils	0.3 kg (4.3%)	78 %	4
Grain	Carafa III	0.25 kg (3.6%)	70 %	1034
Grain	Cookie	0.25 kg (3.6%)	80 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %
Boil	East Kent Goldings	20 g	60 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile
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Extras

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