

## Milk stout WARKA 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **32.1**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (3.8%)	75 %	30
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.8%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (3.8%)	55 %	985
Grain	Strzegom Karmel 600	0.25 kg (3.8%)	68 %	601
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

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