

# Milksweet Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **26.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **67 C**, Time **55 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (48%)	79 %	6
Grain	Płatki owsiane	0.65 kg (10.4%)	85 %	3
Grain	Monachijski	1 kg (16%)	80 %	16
Grain	Strzegom Czekoladowy jasny	0.15 kg (2.4%)	68 %	400
Grain	Carafa II	0.15 kg (2.4%)	70 %	812
Grain	Carafa III	0.15 kg (2.4%)	70 %	1034
Grain	Strzegom Karmel 150	0.25 kg (4%)	75 %	150
Grain	Strzegom Karmel 300	0.2 kg (3.2%)	70 %	299
Grain	Weyermann Specjal W	0.2 kg (3.2%)	68 %	300
Sugar	Milk Sugar (Lactose)	0.5 kg (8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	60 min	7.1 %
Boil	Marynka	10 g	40 min	10 %

## Yeasts

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