

# Mlenio Milk Stout

- Gravity **12.4 BLG**
- ABV ---
- IBU **38**
- SRM **28.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	2.4 kg (54.5%)	80 %	5
Grain	Monachijski	0.5 kg (11.4%)	80 %	16
Grain	Karmelowy żytni Strzegom	0.3 kg (6.8%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.3 kg (6.8%)	68 %	400
Grain	Jęczmień palony	0.3 kg (6.8%)	55 %	985
Adjunct	Płatki owsiane	0.3 kg (6.8%)	85 %	3
Adjunct	Płatki pszeniczne	0.3 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Tradition	20 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	700 g	Mash	10 min
Flavor	Cukier Waniliowy	32 g	Bottling	---
Other	Cukier	70 g	Bottling	---