

Milk STout weselny

- Gravity **15.2 BLG**
- ABV ---
- IBU **27**
- SRM **34.1**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (25.3%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (50.6%)	79 %	22
Grain	Płatki owsiane	0.4 kg (10.1%)	85 %	3
Grain	Weyermann - Dehusked Carafo II	0.3 kg (7.6%)	70 %	837
Grain	Strzegom Barwiący	0.1 kg (2.5%)	68 %	1300
Sugar	Milk Sugar (Lactose)	0.15 kg (3.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
KVEIK OSLO	Ale	Slant	10 ml	Garshol