

## MILK STOUT II

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **36**
- SRM **40.2**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.9 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.4 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount        | Yield  | EBC  |
|-------|--------------------|---------------|--------|------|
| Grain | Pale Ale           | 5 kg (66.7%)  | 80 %   | 7    |
| Sugar | Laktoza            | 1 kg (13.3%)  | 76.1 % | 0    |
| Grain | Płatki owsiane     | 0.5 kg (6.7%) | 85 %   | 3    |
| Grain | Karmelowy 600      | 0.5 kg (6.7%) | 75 %   | 600  |
| Grain | Carafa Special III | 0.5 kg (6.7%) | 70 %   | 1400 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Target | 50 g   | 60 min | 9 %        |

### Yeasts

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