

# Milk Stout Kuźnia Piwowarów

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **26**
- SRM **29.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount          | Yield  | EBC  |
|-------|----------------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt             | 1.8 kg (52.2%)  | 90 %   | ---  |
| Grain | Strzegom Karmel 300              | 0.3 kg (8.7%)   | 80 %   | 299  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (2.9%)   | 73 %   | 1001 |
| Grain | Strzegom Czekoladowy jasny       | 0.1 kg (2.9%)   | 80 %   | 400  |
| Grain | Carafa Typ II                    | 0.1 kg (2.9%)   | 80 %   | ---  |
| Grain | Carafa Typ III                   | 0.1 kg (2.9%)   | 80 %   | ---  |
| Grain | Strzegom pszenica prażona        | 0.1 kg (2.9%)   | 70 %   | 1000 |
| Sugar | Milk Sugar (Lactose)             | 0.25 kg (7.2%)  | 76.1 % | 0    |
| Grain | Monachijski                      | 0.25 kg (7.2%)  | 80 %   | 16   |
| Grain | Płatki owsiane                   | 0.35 kg (10.1%) | 85 %   | 3    |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 12 g   | 60 min | 13.2 %     |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | ---        |

### Extras

| Type   | Name             | Amount | Use for   | Time     |
|--------|------------------|--------|-----------|----------|
| Flavor | Kokos prażony    | 270 g  | Secondary | 7 day(s) |
| Flavor | 6x espresso      | 0.32 g | Secondary | 7 day(s) |
| Flavor | 4x laski wanilli | 0.32 g | Secondary | 7 day(s) |