

Smoked Milk Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **38.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **80 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Marris Otter Pale Ale	2 kg (30.8%)	80 %	6
Grain	Monachijski Litovel	1.7 kg (26.2%)	80 %	19
Grain	Viking Malt Wędzony Wiśnią	1 kg (15.4%)	82 %	10
Grain	Strzegom Karmel 150	0.8 kg (12.3%)	75 %	150
Grain	Strzegom Czekoladowy 1200	0.5 kg (7.7%)	68 %	1202
Grain	Kawowy	0.5 kg (7.7%)	77 %	250

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	90 min	5 %
Boil	Fuggles	25 g	30 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Whitbread Ale	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	10 min