Milk Stout III

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **29.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.25 kg *(59%)*	80 %	7
Grain	Pszeniczny	0.5 kg *(6.9%)*	85 %	4
Grain	Płatki owsiane	0.5 kg *(6.9%)*	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg *(2.8%)*	75 %	45
Grain	Strzegom Czekoladowy ciemny	0.2 kg *(2.8%)*	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.25 kg *(3.5%)*	68 %	400
Grain	Weyermann - Carafa II Special	0.2 kg *(2.8%)*	65 %	1150
Grain	Strzegom Barwiący	0.1 kg *(1.4%)*	68 %	1300
Sugar	Milk Sugar (Lactose)	1 kg *(13.9%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	50 min	12.5 %
Aroma (end of boil)	Iunga	25 g	5 min	12.5 %
Whirlpool	Iunga	4 g	0 min	12.5 %

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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	WhirFloct	2.5 g	Boil	12 min
Water Agent	Gips piwowarski	6 g	Mash	70 min