

1% milk stout dzika

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **13**
- SRM **23.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.3 liter(s)**
- Total mash volume **3 liter(s)**

Steps

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

Mash step by step

- Heat up **2.3 liter(s)** of strike water to **87.5C**
- Add grains
- Keep mash **60 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **6.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	0.44 kg (58.7%)	80.5 %	2
Grain	Strzegom Monachijski typ I	0.19 kg (25.3%)	79 %	16
Grain	Czekoladowy	0.1 kg (13.3%)	60 %	788
Grain	Carafa III	0.02 kg (2.7%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	1 g	60 min	10 %
Boil	Marynka	2 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	0.75 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	WPC Waniliowe	25 g	Secondary	1 day(s)
Fining	Laktoza	33.75 g	Mash	50 min
Fining	Kreatyna	25 g	Secondary	1 day(s)

Notes

- Dodatki na cichej na próbie
Jul 7, 2024, 12:58 AM