

## #16 Mint Milk Stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **36**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **50 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (71.2%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.4 kg (7.7%)	68 %	1200
Grain	karmelowy viking malt	0.4 kg (7.7%)	70 %	150
Grain	Jęczmień palony	0.2 kg (3.8%)	55 %	985
Sugar	laktoza	0.5 kg (9.6%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Glacier	35 g	60 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

### Extras

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

Type	Name	Amount	Use for	Time
Spice	mięta	20 g	Secondary	2 day(s)
Flavor	brązowy cukier	20 g	Secondary	2 day(s)