

Berengar - Milk Stout

- Gravity **10 BLG**
- ABV **4 %**
- IBU **32**
- SRM **3.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | Lomik | 10 g | 15 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 50 ml | Fermentum Mobile |
| Safale S-04 | Ale | Slant | 50 ml | Safale |

Notes

- To piwo jest wysłodzinami po RIS - Bigos 2, więc słody są zapętniaczem :)
Dodam 250g laktozy i 200g cukru.
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