

Fumes Of Absurdity- Tonka Milk

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **21**
- SRM **45.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Pale Ale | 1.8 kg (37.5%) | 80 % | 5 |
| Grain | Pilzneński | 2 kg (41.7%) | 81 % | 4 |
| Grain | Weyermann pszeniczny czekoladowy | 0.3 kg (6.3%) | 65 % | 1050 |
| Grain | Weyermann żytni czekoladowy | 0.3 kg (6.3%) | 65 % | 650 |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (8.3%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 25 g | 60 min | 4.5 % |
| Boil | Fuggles | 25 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|-------|--------|------------|
| Lallemand BRY-97 American West Coast | Ale | Slant | 200 ml | --- |

Extras

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

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | wenglan wapńia | 5 g | Mash | 1 min |
| Flavor | Laktoza | 500 g | Boil | 10 min |