

Imperial Milk Stout

- Gravity **18.7 BLG**
- ABV ---
- IBU **37**
- SRM **50.3**
- 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 **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 4 kg (56.3%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (14.1%) | 81 % | 6 |
| Grain | Weyermann - Carapils | 0.5 kg (7%) | 78 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (7%) | 80 % | 2 |
| Grain | Strzegom Czekoladowy ciemny | 0.35 kg (4.9%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.25 kg (3.5%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Herkules | 20 g | 60 min | 17 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 5 min | 4 % |
| Aroma (end of boil) | Herkules | 10 g | 5 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 11 g | Safale |
|-------------|-----|-----|------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Other | laktoza | 500 g | Boil | 10 min |