

Imperial Milk Stout#2

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **45**
- SRM **39.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.5 liter(s)**
- Total mash volume **39.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (53.5%)	80.5 %	6
Grain	Strzegom Monachijski typ II	2 kg (21.4%)	79 %	22
Grain	Fawcett - Pale Chocolate	0.3 kg (3.2%)	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.2%)	73 %	1001
Grain	Weyermann - Dehusked Carafa II	0.2 kg (2.1%)	70 %	837
Grain	Weyermann - Dehusked Carafa I	0.2 kg (2.1%)	70 %	690
Grain	Special B Malt	0.3 kg (3.2%)	65.2 %	315
Grain	Płatki owsiane	0.4 kg (4.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.65 kg (7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	55 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	200 g	Safale