

# Imperial Milk Stout

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **43**
- SRM **70.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield  | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt          | 3 kg (48.8%)   | 80 %   | 5   |
| Grain | Strzegom<br>Czekoladowy jasny | 1 kg (16.3%)   | 68 %   | 400 |
| Grain | Carafa                        | 1 kg (16.3%)   | 70 %   | 664 |
| Grain | Jęczmień palony               | 0.15 kg (2.4%) | 55 %   | 985 |
| Grain | Fawcett - Pale<br>Chocolate   | 0.5 kg (8.1%)  | 71 %   | 600 |
| Sugar | Milk Sugar (Lactose)          | 0.5 kg (8.1%)  | 76.1 % | 0   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Comet  | 50 g   | 40 min | 8.3 %      |
| Boil    | Ariana | 50 g   | 1 min  | 8.5 %      |

## Extras

| Type   | Name                                   | Amount | Use for   | Time      |
|--------|--|--------|-----------|-----------|
| Flavor | Płatki dębowe z<br>beczki po bourbonie | 50 g   | Secondary | 21 day(s) |

## Notes

- Carafa - Carafa 1 specjal  
*Feb 22, 2018, 10:41 AM*