

Imperial milk stout

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **31**
- SRM **36.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (65%) | 80 % | 5 |
| Grain | Biscuit Malt | 0.5 kg (5%) | 79 % | 45 |
| Grain | Caramel/Crystal Malt - 30L | 1 kg (10%) | 75 % | 59 |
| Grain | Special B Malt | 0.5 kg (5%) | 65.2 % | 315 |
| Grain | Jęczmień palony | 0.5 kg (5%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (5%) | 68 % | 400 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (5%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Eureka! | 20 g | 60 min | 18 % |
| Aroma (end of boil) | Eureka! | 15 g | 10 min | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Notes

- zacieranie 68 C, czekoladowy 400 ebc w 50 min zacierania, jęczmień palony 20 min przed końcem
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